



What a difference 10 years makes. Prior to openings like the Smoke Joint (2006) and Fette Sau (2007), Brooklyn barbecue meant burning burgers and dogs on a hibachi grill in Prospect Park. But over the last decade, meritorious 'cue spots have continued to multiply to such an extent, we think we've earned the right to call ourselves one of the country's foremost smoked meat capitals. And with this guide at the ready, you'll be able to avail yourself of barbecue no matter where you are in the borough; think burnt ends in Gowanus, brisket in Red Hook and ribs in Bed-Stuy.



**Pig Beach:** Boasting an all-star barbe-crew (Balthazar's Shane McBride, Ed Lobster Bar's Ed McFarland, and Del Posto's Matt Abdo) who together, have won honors on the competitive 'cue circuit (2nd place for Whole Hog, 1st Place for Best Sauce, and 1st place for Poultry at the annual Memphis in May) Pig Beach allows them to strut their stuff year-round, in an indoor-outdoor 13,000 square foot space.

*480 Union Street, Gowanus*