

Our State  
PRESENTS

# NC101

The ULTIMATE GUIDE to NORTH CAROLINA

\$9.99

CAPE HATTERAS  
LIGHTHOUSE

BILTMORE

BLACKBEARD

CHEERWINE

NASCAR

THE  
LOST  
COLONY

PIMENTO  
CHEESE

MOUNT  
MITCHELL

KRISPY  
KREME

APPALACHIAN  
TRAIL

THE  
WRIGHT  
BROTHERS

CALABASH  
SEAFOOD

OLD  
SALEM

PINEHURST  
NO. 2

BLUE RIDGE  
PARKWAY

NABS  
*and more!*



## A CAROLINA CLASSIC

'Cue is our state's signature sustenance. In fact, Lexington is home to more barbecue restaurants per capita than any other city in the country.



# BARBECUE 101

A primer on the perfect smoke, pig, sauce, and sides.



PHOTOGRAPH BY ANNA ROUTH BARZIN

When eating a barbecue sandwich, like this one from Southern Smoke in Garland, use both hands. Otherwise, you're liable to lose some 'cue.





At Stamey's in Greensboro, the style is Lexington, and the love for it, nearly universal.

### LEXINGTON BARBECUE

The meat is the thing here, enhanced to perfection by a dark, thin sauce — or dip — that is neither too mild nor too fiery.

*100 Smokehouse Lane  
Lexington, NC 27295*

### LITTLE RICHARD'S BBQ

Little Richard's barbecue is pure Lexington-style. It's pulled from pork shoulders, which are slow-roasted over wood coals for 12 to 14 hours. As for the Lexington-style dip, Little Richard's blend is still strongly vinegar-based, with a bracing dose of pepper.

*6470 Stadium Drive  
Clemmons, NC 27012*

### MIDWOOD SMOKEHOUSE

The wood-smoked pork is a mix of shoulder and whole hog and the sauce is eastern-style, despite Midwood being closer to tomato-sauce territory.

*1401 Central Avenue  
Charlotte, NC 28205*

### PICNIC

Unlike those who use traditional brick pits, Picnic's "barbecue man" Wyatt Dickson smokes whole hogs in a double-walled steel pit.

*1647 Cole Mill Road  
Durham, NC 27705*

### RICHARD'S BAR-B-Q

Richard's opened in 1979 on Main Street, right between the courthouse and the railroad station, and that's where it stands today. The eastern-style sauce has not been fiddled with in all that time, and slaw is the vegetable of choice.

*522 North Main Street  
Salisbury, NC 28144*

### SHORT SUGAR'S PIT BAR-B-Q

Much of Short Sugar's reputation comes from its thin, dark sauce, which seems to have less ketchup or tomato paste than other Piedmont dips.

*1328 South Scales Street  
Reidsville, NC 27320*

### STAMEY'S

Founded in 1930, Stamey's is well known for its Lexington-style pit — they cook exclusively over hardwood hickory coals — and its tangy-sweet vinegar-and-tomato sauce.

*2812 Battleground Avenue  
Greensboro, NC 27408*

*2206 West Gate City Boulevard  
Greensboro, NC 27403*

## CENTRAL

### CLYDE COOPER'S BARBEQUE

Clyde Cooper's has been serving barbecue since it opened on New Year's Day of 1938, making it one of the oldest barbecue restaurants in the state. Don't forget to order plentiful sides — collard greens, potato salad, slaw — and make sure to save room for banana pudding.

*327 South Wilmington Street  
Raleigh, NC 27601*

### FULLER'S OLD FASHIONED BAR-B-Q

Fuller's is home to a huge all-you-can-eat buffet, which includes biscuits, barbecue, cornbread, and more.

*113 North Eastern Boulevard  
Fayetteville, NC 28301*

### FUZZY'S BAR-B-QUE

Fuzzy's embodies the personality of an Eisenhower-era diner, looking much as it did in 1954, when T.H. "Fuzzy" Nelson opened it. The moist and zesty barbecue is served with long, curvy hush puppies and vinegar slaw.

*407 Highway Street  
Madison, NC 27025*

### HURSEY'S BAR-B-Q

From its humble backyard beginnings in the mid-1940s, Hursey's has become something of a pork powerhouse. The hickory-smoked pork shoulders are best topped with Hursey's Old-Fashioned Barbecue Sauce, which is just a little east of western, and west of eastern.

*1834 South Church Street  
Burlington, NC 27215*



**B's Barbecue** in Greenville is legendary across eastern North Carolina for its simplicity as much as its pork.

### **SPEEDY'S BARBECUE, INC.**

In Lexington, the city's namesake-style barbecue — pork shoulder meat dipped in a tomato-based sauce — draws devotees to this former drive-in.

*1317 Winston Road  
Lexington, NC 27295*

### **STEPHENSON'S BAR-B-Q**

Pulled pork shoulder — pit-smoked over hardwood charcoal — comes with a tangy sauce. The only day the pit isn't fired up is Sunday, when the restaurant is closed.

*11964 NC Highway 50 North  
Willow Spring, NC 27592*

### **THE PIT AUTHENTIC BARBECUE**

The Pit provides a rather upscale setting for Raleigh patrons to enjoy authentic, pit-cooked barbecue.

*328 West Davie Street  
Raleigh, NC 27601*



## **EASTERN**

### **B'S BARBECUE**

Simple, yet legendary. This Greenville landmark has no frills and no equal.

*751 State Road 1204  
Greenville, NC 27858*

### **BUM'S RESTAURANT**

You won't find a "best barbecue in the world" sign on the window, but after a bite of barbecue or a sniff of the woodsmoke wafting through downtown, you'll see why Bum's doesn't need one.

*566 East Third Street  
Ayden, NC 28513*

### **GRADY'S BBQ**

Steamed cabbage, slaw, collards, and more are made using family recipes, and 'cue is cooked over hickory and oak.

*3096 Arrington Bridge Road  
Dudley, NC 28333*

### **OLD COLONY SMOKEHOUSE**

The star is Texas-style brisket. But the 15-layer chocolate cake is delicious, too.

*802 West Queen Street  
Edenton, NC 27932*

### **MORRIS BARBEQUE**

Morris is only open on Saturdays — a tradition that began in 1956 — but the eastern-style barbecue is worth any inconvenience. Don't overlook the hush puppies.

*891 Morris BBQ Road  
Hookerton, NC 28538*

### **PARKER'S BARBECUE**

Each week, Parker's smokes about 150 whole hogs — which are chopped and seasoned with a vinegar-and-red-pepper sauce — and fries about 8,000 chickens for 20,000 customers, who start coming early in the day.

*2514 U.S. Highway 301 South  
Wilson, NC 27893*

### **SAM JONES BBQ**

In 2015, Sam Jones opened this offshoot of the iconic Skylight Inn, which his grandfather opened in 1947. The family's hickory-smoked, eastern-style barbecue is mythical in this part of the state.

*715 West Fire Tower Road  
Winterville, NC 28590*

### **SKYLIGHT INN BBQ**

At this bedrock of eastern-style barbecue, the hog's skin is blistered and mixed with the meat, and it's served with a vinegar-based sauce.

*4618 South Lee Street  
Ayden, NC 28513*

### **SOUTHERN SMOKE**

The only thing co-owner Matthew Register likes better than tradition is thinking up new ways to use familiar ingredients and flavors.

*29 Warren Street  
Garland, NC 28441*

### **THE REDNECK BBQ LAB**

This is competition-style 'cue. Open your mouth and your mind, and give a forkful of brisket or burnt ends an honest try.

*12101-B NC Highway 210  
Benson, NC 27504*

### **WILBER'S BARBECUE**

Wilber's is one of only a handful of restaurants left out east where barbecue is cooked entirely over hardwood coals.

*4172 US-70  
Goldsboro, NC 27534*