



# What to see at Triple P

Barbecue restaurant feeling at home in Rock Falls

Owners Shane and Kayla Porter are shown inside of Triple P BBQ in Rock Falls with a couple of the restaurant's menu options.

STORY BY CODY CUTTER & PHOTOS BY PETER BALSER  
FOR STERLING-ROCK FALLS LIVING

Shane Porter messed around on his Brinkmann smoker one day, and it led to more than just a fine piece of meat.

Porter's family and friends liked what came out, and after that, he started to show off his creations.

One success led to another, and he and his wife, Kayla, have worked their way up to having their own restaurant, Triple P BBQ in Rock Falls.

Porter's journey went from his backyard in Polo to certified kitchen, and then to food truck, and then to someone else's restaurant, and now to his own restaurant.

"We just started barbecuing in the backyard, and then it led to a birthday party, and then a graduation party," Porter said. "We got big enough where the County told us that we needed a certified kitchen."

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Decor hangs on the wall at the restaurant.

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Porter leased the former Long Shot Bar and Grill from local restaurateur Matt Prescott in October, having moved from shared space with Tin Roof Tavern near Galt. Whatever Porter cooked up was good enough to grab Prescott's attention.

"I wasn't really seeking it. They seeked me out," Porter said. "Things just kind of came together, and I thought, 'Why not try it?'"

Porter got his Brinkmann from a man who goes to the same church. One day, he met a man nicknamed "Barbecue Benny." They would work together, and eventually Porter got his own grilling nickname: "Pulled Pork Porter" – shortened to "Triple P."

"Pulled Pork Porter" and "Barbecue Benny" took their talents to a rib competition for the Dixon Elks Club and won first prize.

"Then we thought, we'll go a little farther," Porter said.

In a rib contest in Princeton, the two partners competed against each other. That, too, was a success.

"It was then that I decided I wanted to go even farther with this," Porter added.

Porter bought a food truck and ran it for 2 years before the owners of Tin Roof called in February 2017. Just a few months later, Porter was successful enough to leave his truck driving job at Raynor Garage Doors in Dixon after 10 years to concentrate on his business – which still caters via food truck every now and again.

Barbecue and brisket platters are on the Triple P menu, as well as a sandwich with "Everything Under The Roof," complete with pulled pork, brisket, sausage, and a rib. Combo platters are also available.

All meats are smoked daily, which is something that Porter says sets his establishment apart from similar ones. Briskets take about 14 hours, pork butts about 10.

Freshness of the meat is also a huge point of pride for Porter – so much that there is absolutely no left-over meat from the previous



More decor is shown on one of the restaurant's walls.

### Triple P BBQ

**Address:** 3312 W. Rock Falls Road, Rock Falls

**Phone:** 815-625-7138

**Online:** triplepbbq.com or Facebook

**Hours:** The kitchen is open from 11 a.m. to 9 p.m. (longer hours planned for summer) and the bar is open from 11 a.m. to 1 a.m.

day. However, that does work against supply and demand sometimes. When they run out of something for the day, they're out.

"Everything's a guess," Porter said. "We try to predict what we're going to sell in a day versus other prior sales. That's the best we can do to keep a fresh product."

How about a beer with your barbecue?

Triple P has a rotating tap stock. Some beers come from regional breweries, such as Lionstone Brewery of Geneseo. During one week in March, Lionstone options were Peanut Butter

Wheat Ale, Vanilla Porter, and Burning Rose. At least one Lionstone flavor will be on tap at any given week.

"We try to get some different varieties," Porter said. "Lionstone has been a good hit for us, actually. A lot of people are enjoying it."

Triple P still has some of the look and feel of the former Long Shot, and will include some outdoor activities when the weather gets nice.

The owners also kept some of the Long Shot legacy on the menu.

Porter decided to merge the two menus together, and burgers and wings are still on the menu. Steaks have become a recent option on Saturdays, coming across the road from The Butcher Shop. Loaded baked potatoes and homemade pies are also in their plans.

"I think people are pleased to see us keep the menu," Porter said. "A lot of them didn't know what my menu was, so now they get a choice between the two. We can all make somebody happy. Everything's been pretty smooth." ❁

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