



**TURN UP THE MUSIC,
FIRE UP THE GRILL.**

**Big Brothers/Big Sisters
Riverfest BBQ Festival**

Ingall's Harbor - Wheeler Lake
September each year
www.facebook.com/bbsriverfest/
Alabama State Championship BBQ competition.
Over 70 teams from the southeast compete in this event. Held annually at Ingall's Harbor on the banks of the TN River. Live music, kid's events, and plenty of BBQ is available for purchase.

Cotton Pickin' BBQ Cookoff

Historic Downtown Hartselle
Held in last weekend in July.
www.hartsellechamber.com
Professional and Backyard competitions bring teams from across the southeast to Hartselle. Music, vendors, antiques, a poker run, and a car, truck & bike show. BBQ available for purchase.

Whistle Stop Festival

320 Church St., Huntsville
Always first weekend in May.
www.whistlestopweekend.com
Two days of music, food, and fun on the grounds of the Historic Huntsville Depot! Live entertainment, children's activity area, and barbecue judging are highlights of this annual event.



RESTAURANTS | FESTIVALS | RECIPES



ATHENS

LawLers Barbecue Athens

BOAZ

Dales BBQ

CENTRE

Lanny's

CHEROKEE

L.O. Bishop BBQ

CULLMAN

Jim 'N Nick's Community Bar-B-Q

Johnny's Bar-B-Q

LawLers Barbecue Cullman

DECATUR

Big Bob Gibson Bar-B-Q

FLORENCE

Smokin' on the Boulevard

GUIN

Jimbo's Bar-B-Que, LLC

GURLEY

Mary's B-B-Q

HAZEL GREEN

Ole Dad's Barbeque

HOLLYWOOD

Mud Creek Restaurant

HUNTSVILLE

LawLers Barbecue Airport/Whitesburg

LawLers Barbecue South Pkwy

MADISON

Greenbrier Restaurant

LawLers Barbecue Madison

LawLers Barbecue Balch Rd.

MERIDIANVILLE

LawLers Barbecue - Meridianville

MONROVIA

LawLers Barbecue Monrovia

NEW MARKET

New Market BBQ

OWENS CROSS ROADS

LawLers Barbecue - Hampton Cove

RAINBOW CITY

Local Joe's Trading Post

SCOTTSBORO

Carlile's Restaurant

KC's Bar-B-Q



Alabama Mountain Lakes Tourist Association
402 Sherman St., SE • P.O. Box 2537 • Decatur, AL 35802

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ALABAMA MOUNTAIN LAKES TOURIST ASSOCIATION

- 1 quart salad dressing (not mayonnaise)
 - 3/4 quart white vinegar
 - freshly ground black pepper
- Place all salad dressing and vinegar in a very large bowl, blender or food processor. (It may be necessary to do this in 2 batches; just add 1/2 of each ingredient and then repeat.) Blend for 1 minute, or until thoroughly combined and mixture is smooth. Add black pepper to taste.
- Brush lightly over chicken during the last few minutes of grilling. White sauce is also perfect to pour over chicken when serving or for dipping.



White BBQ Sauce



- 8 large potatoes, peeled, cubed
 - 3 hard boiled eggs
 - 3/4 cup chopped onion
 - 1/2 cup sweet pickle cubes
 - 1/2 tsp. black pepper
 - 3/4 cup mayo (use a good brand)
 - 1 tsp. mustard
 - 1/2 stick real butter
 - 1 tsp. salt
- Cook potatoes until well done, drain. Slightly mash potatoes, leaving some lumps. Stir butter into potatoes. Add chopped eggs, onion, pickle cubes, salt, pepper, mayo, and mustard. Serve warm or chilled. Add extra mayo if potato salad seems too dry.

Picnic Potato Salad

A favorite by: Brenda P. Tanner, AL



- 3 15-oz. cans pinto beans, drained
 - 5 strips bacon, chopped
 - 1/2 cup brown sugar
 - 1/2 cup pure maple syrup
 - 1/4 cup ketchup
 - 1 tsp. yellow mustard
 - 8 red bell peppers
- Cooking Method:** Indirect Heat
Cooking time: 50 minutes
- Build a fire (wood or combination of charcoal and wood) for indirect cooking by situating the coals on only one side of the grill, leaving the other side void. Preheat the cooker to 400°F. In a small frying pan, saute the onion and bacon together for 5 to 7 minutes, until the bacon starts to brown. Add the garlic and saute for an additional 30 seconds. Drain the rendered bacon grease and scrape the mixture into a large bowl. Add the beans, brown sugar, maple syrup, barbecue sauce, ketchup, worcestershire, and yellow mustard and mix well.
- With a paring knife, slice off the top of each bell pepper. Pull out the core, veins, and seeds and discard. Fill each pepper with 3/4 cup of the baked bean mix.
- Place the peppers on the void side of the grill, close the lid and cook over indirect heat for 50 minutes, or until the filling is hot and crusty and the peppers soften.



Stuffed Red Bell Peppers



- 2 (28 oz.) cans Bush's Baked Beans - Original
 - 1 lbs. ground chuck - cooked and drained
 - 4 tbsp. Dale's or Moore's steak marinade
 - 1 small bell pepper chopped
 - 1 small onion chopped
 - 1 cup ketchup (1/2 bottle)
 - 3 tbs. mustard
 - 4 tbs. garlic powder
- Mix all ingredients together and fold in cooked ground chuck. Salt and pepper to taste. Bake @ 350 for approx. 50 minutes.

Cowboy Baked Beans

A favorite by: Gina P. Gaddsen, AL



- 9 inch deep dish pie shell
- 1/2 cup all purpose flour
- 3/4 cup sugar
- 2 1/4 cups milk (divided)
- 1 1/2 TBSF margarine, melted
- 3 eggs, separated
- 1 cup powdered sugar
- 1/2 cup peanut butter
- dash salt

Prick and then bake empty pie shell according to directions. In a small bowl, place powdered sugar and peanut butter. Cut sugar into peanut butter with a fork until mixture is crumbly. Place half of mixture in bottom of baked pie shell, reserve remainder.

In large saucepan, whisk together flour, sugar, and salt stir in 1/2 cup milk to form a paste and whisk well till blended smooth. Whisk in melted margarine and vanilla until well combined. Whisk in lightly beaten egg yolks, and then whisk in remaining milk. Cover over medium heat until thickened, stirring constantly. Pour over peanut butter crumbles in pie crust.

Prepare remaining by beating egg whites until foamy, add 1/4 cup sugar and continue beating until soft peaks form. Spread over top of pie, being careful to seal at edges. Sprinkle remainder of peanut butter crumbles over top of pie.

Bake at 325 for 20 minutes or so until golden brown and firm. Refrigerate for several hours before serving. ENJOY!!



Old Fashioned Peanut Butter Pie



Mix gently by hand until the marinade and pepper is evenly worked in.

Best if eaten day it is made. This slaw is tart and sweet. You will either love it or hate it. There is no in between! Great on a bbg sandwich!

First make the slaw marinade (or buy it from us!). Pour the vinegar into a sauce pan and stir in the sugar. On high heat, stir occasionally and bring to a rolling boil for 10 minutes. Take off stove, then cool quickly in refrigerator.

Grind the cabbage fine (3/16" or so) with a food processor. Put into a large bowl and then pour slaw marinade over it. (make sure it has cooled enough!) Sprinkle the black pepper on it.

Mix gently by hand until the marinade and pepper is evenly worked in.

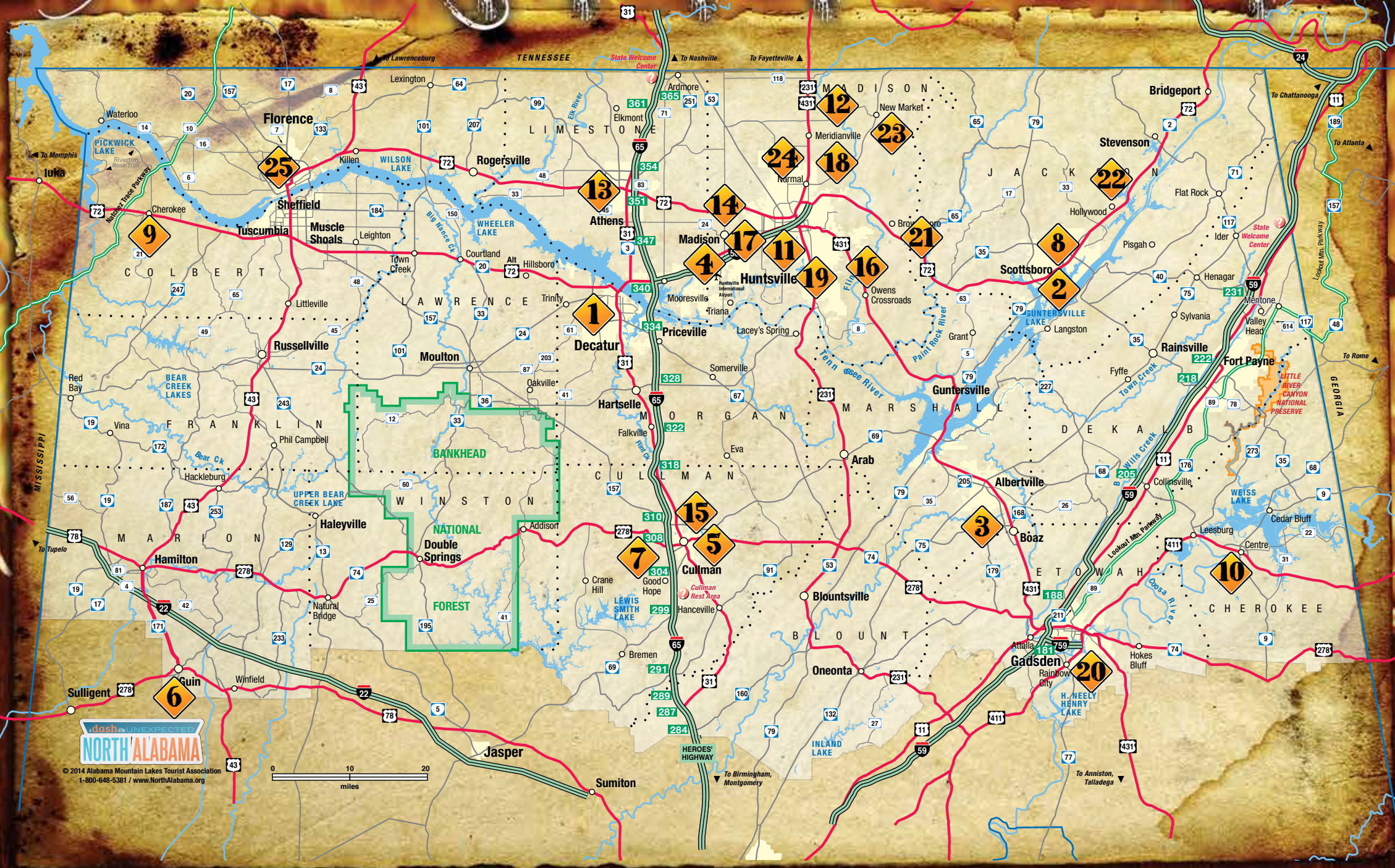
- Quart 4% white vinegar
- 1 1/2 pound granulated sugar
- 2 or 3 heads of green cabbage
- Tablespoon black pepper
- Teaspoon salt



Old-Fashioned Slaw



North Alabama Barbecue Trail



Note: Map icons represent the city in which BBQ Trail members are located, not their exact location within each city. Trail members will be glad to provide driving directions should you wish to call, or visit their websites, consult a local map, or use your GPS navigation.

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| <p>1 Big Bob Gibson Bar-B-Q
1715 6th Ave. SE, Decatur, AL 35601
256-350-6969, www.bigbobgibson.com
Daily 9:30 a.m.-8:30 p.m.</p> <p>2 Carlile's Restaurant
23730 John T. Reid Parkway
Scottsboro, AL 35768
256-574-5629, www.carliles.net
Tu-Sa 11 a.m.-9 p.m., Su 10:30-3 p.m.</p> <p>3 Dales BBQ
10850 Al Hwy. 168, Boaz, AL 35957
256-593-1168
M-Sa 10 a.m.-7 p.m.</p> <p>4 Greenbrier Restaurant
27028 Old Hwy. 20, Madison, AL 35758
256-351-1800, www.oldgreenbrier.com
Daily 10:30 a.m.-8:30 p.m.</p> <p>5 Jim 'N Nick's Community Bar-B-Q
1851 Cherokee Ave. SW
Cullman, AL 35055
256-727-5421, www.jimnicks.com
Su-Th 11 a.m.-9 p.m., F-Sa 11 a.m.-10 p.m.</p> <p>6 Jimbo's Bar-B-Que, LLC
161 11th Ave. West, Guin, AL 35563
205-468-2272
Th 6 a.m.-2 p.m., Fr 6 a.m.-8 p.m.,
Sa 11 a.m.-8 p.m., Su 11 a.m.-2 p.m.</p> <p>7 Johnny's Bar-B-Q
1401 4th St. SW, Cullman, AL 35055
256-734-8539, www.johnnysbarbq.com
Tu-Sa 10 a.m.-9 p.m.</p> <p>8 KC's Bar-B-Q
2302 County Park Rd., Scottsboro, AL 35769
256-999-0425
Mon-Thu 10:30 am - 8 pm,
Fri-Sat 10:30 am - 9 pm, Su 11 am-3 pm</p> <p>9 L.O. Bishop BBQ
10 L. O. Bishop Lane, Cherokee, AL 35616
800-368-2635, www.bishopsbbq.com
Catered Events Only</p> | <p>10 Lanny's
1490 West Main St., Centre, AL 35960
256-927-2400
M-Fr 6 a.m.-3 p.m.</p> <p>11 LawLers Barbecue Airport/Whitesburg
5004 A Whitesburg Dr. Suite A
Huntsville, AL 35802
256-880-1286, www.lawlersbarbecue.com
M-Sa 10:30 a.m.-8 p.m.</p> <p>12 LawLers Barbecue Monrovia
1047 Jeff Road Suite 10, Monrovia, AL 35806
256-830-8200, www.lawlersbarbecue.com
M-Sa 10:30 a.m.-8 p.m.</p> <p>13 LawLers Barbecue Athens
1506 Hwy. 72 E. / I-65 Exit 351
Athens, AL 35613
256-233-1818, www.lawlersbarbecue.com
M-Sa 10:30 a.m.-8 p.m.</p> <p>14 LawLers Barbecue Balch Road
1079 Balch Rd. Suite I, Madison, AL 35758
256-217-1767, www.lawlersbarbecue.com
M-Sa 10:30 a.m.-8 p.m.</p> <p>15 LawLers Barbecue Cullman
5781 Al. Highway 157, Cullman, AL 35058
256-747-5157, www.lawlersbarbecue.com
M-Sa 10:30 a.m.-8 p.m.</p> <p>16 LawLers Barbecue Hampton Cove
6727 Highway 431 S. Suite N
Owens Cross Roads, AL 35763
256-585-32247, www.lawlersbarbecue.com
M-Sa 10:30 a.m.-8 p.m.</p> <p>17 LawLers Barbecue Madison
544 Hughes Rd., Madison, AL 35758
256-772-0590, www.lawlersbarbecue.com
M-Sa 10:30 a.m.-8 p.m.</p> <p>18 LawLers Barbecue Meridianville
11818 Hwy 231/431 North
Meridianville, AL 35759
256-828-6677, www.lawlersbarbecue.com
M-Sa 10:30 a.m.-8 p.m.</p> | <p>19 LawLers Barbecue South Parkway
11310 South Parkway SW
Huntsville, AL 35803
256-828-5404, www.lawlersbarbecue.com
M-Sa 10:30 a.m.-8 p.m.</p> <p>20 Local Joe's Trading Post
4967 Rainbow Drive, Rainbow City, AL 35906
256-438-5179, www.localjoestradingpost.com
M-Sa 10 a.m.-7 p.m.</p> <p>21 Mary's B-B-Q
179 Hurricane Creek Rd
Gurley, AL 35758
256-776-4893
Wed-Sa 10am-7 pm Su 10 am. to 5 pm</p> <p>22 Mud Creek Restaurant
804 Co. Rd. 213
Hollywood, AL 35752
256-259-2493
Tu-Sa 11 am - 8 pm Su 11 am. to 3 pm</p> <p>23 New Market BBQ
5601 Winchester Rd., New Market, AL 35761
256-379-5525
www.newmarketbbq.com
F-Sa 11 a.m.-7 p.m., Su 11 a.m.-4 p.m.</p> <p>24 Ole Dad's Barbeque
14163 Hwy 231-431
Hazel Green, AL 35750
256-828-3777
Tu-Sa 10 a.m.-8 p.m.</p> <p>25 Smokin' on the Boulevard
4080 Florence Blvd.
Florence, AL 35634
256-757-0099
smokinontheboulevard.com
Th-Sa "When Ready-Till Dark or Sold Out!"</p> <p>i NorthAlabama.org
Visit our website for updates to the North Alabama Barbecue Trail, as well as, a list of other great downhome restaurants.</p> |
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