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THE LOCAL **PALATE**  
FOOD CULTURE OF THE SOUTH

Little  
St. Simons

The Fourth  
in Nashville

The Real  
Raleigh

THE LOCAL

# PALATE

FOOD CULTURE OF THE SOUTH

## Barbecue

+ EVERYTHING ELSE YOU WANT  
TO EAT AND DRINK THIS SUMMER

BUCKLE UP!  
THE NEW SOUTHWEST  
(pages 32)



JUNE-JULY 2014  
THELOCALPALATE.COM

AT HOME: LARDER

## HERE'S THE RUB (AND SAUCE)

Bring some of the South's top barbecue joints into your kitchen with these bottled flavor boosters

Photo by Andrew Cebulka  
Prop styling by Angela Hall

### 1. DRY RUB

#### Home Team BBQ

Charleston, South Carolina

This chili powder rub coats both Home Team's much-loved smoked wings and its tender ribs. Use it to recreate the latter in a low-temp oven and you've got dinner in a cinch. [hometeambbq.com](http://hometeambbq.com)

Citrus and slightly sweet Lewis sauce isn't just for barbecue. Give it a try on tacos, burgers, and eggs.

### 2. HATCH GREEN CHILE BARBECUE SAUCE

#### Lewis Barbecue

Charleston, South Carolina

Texas-born barbecuer John Lewis is a hatch chile evangelist—he's even debuted a black party celebrating the southwestern peppers in his new city of Charleston. [lewisbarbecue.com](http://lewisbarbecue.com)

### 3. RUB POTION NO. 3 W/ME

#### Sam Jones BBQ

Winterville, North Carolina

Fourth-generation barbecue roaster Sam Jones created this sweet-savory rub for pork and chicken, but it was meant for share. Any thing—shake it on your next thanksgiving. [samjonesbbq.com](http://samjonesbbq.com)

### 4. ORIGINAL WHISKY RUB

#### Big Bob Gibson BBQ

Decatur, Alabama

The original story for many shared here is a bit murky. We know only one worker "Big" Bob Gibson whipped up the first batch back in the 1930s. How the idea came to him is anyone's guess, but one thing's for sure: It's sticky chicken's soul mate. [bigbobbbq.com](http://bigbobbbq.com)

### 5. SWEET GEORGIA SOUL

#### Southern Soul Barbecue

St. Simons Island, Georgia

Blending the traditional sauce traditions of the Carolinas—mustard-based, tangy vinegar, tomato-based—may seem like a bold move, but Georgia's Southern Soul packs it all, with plenty of pepper to boot. [southernsoulbbq.com](http://southernsoulbbq.com)

Brush chicken with Sweet Georgia Soul before and after grilling.

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