



# THE 9 MOST POPULAR TYPES OF **BBQ**



## **KANSAS CITY** ①

Sweet tomato based sauce with molasses served on a wide range of meats.



## **NORTH CAROLINA EASTERN STYLE** ②

Vinegar and pepper sauce traditionally served on a chopped, skin-on whole hog.

## ★ **NORTH CAROLINA LEXINGTON / PIEDMONT STYLE** ★ ③

Pork shoulder with a caramelized glaze of red barbecue sauce.

## **BALTIMORE BBQ** ④

“Pit” beef or other meats slow cooked over an open charcoal pit, shaved thin and heaped high on a sandwich with your choice of condiment.



“Dry” and “wet” pork ribs and pulled pork shoulder served with a tomato-based sauce; also known for adding pulled barbecue into dishes like spaghetti and pizza.

## **TENNESSEE** ⑤



## **SOUTH CAROLINA** ⑥

“Carolina Gold” mustard-based sauce called originating from German immigrants, usually on pork.

## **KENTUCKY** ⑦

Worcestershire sauce-based dip usually served with mut.



## **TEXAS** ⑧

Brisket slow cooked in a smoker served with drippings from the meat and a range of condiments.



## **ALABAMA** ⑨

Pulled pork or chicken sandwich filled with cole slaw and a mayonnaise-and-vinegar white sauce.

## **CHAPS FAMOUS PIT BEEF IS GROWING!**

From a small roadside check to the best sandwich in Maryland rated by People Magazine, Chaps’ award-winning BBQ has been featured nationally by the Food Network, Diners, Drive-Ins and Dives, CBS, the Travel Channel, The New York Times, Baltimore Magazine and more!

If you love barbecue and want to become a part of their family, contact them about their low cost BBQ franchising program at

[chapspitbeef.com](http://chapspitbeef.com)

