



Riverfest BBQ and Music Fest

by Mosaic of North Alabama

Ingall's Harbor, Decatur, September each year (256) 353-0157/mosaicnorthal.org
State cook-off association sanctioned Double Steak Competition with a Smithfield pork and Jack Daniels cocktail ancillary. Live music on Friday night with food trucks. Open to the public. Admission is \$10.00 per person kids under 20 are free. Event information is updated on social media platforms: Facebook, Instagram, & Twitter.

Scottsboro BBQ Cook-Off Festival

Scottsboro Downtown Square
Second Saturday of October
Scottsborobbqcookoff.com

The Scottsboro BBQ Festival is a KCBS Backyard and Alabama BBQ Association sanctioned event. Arts/crafts & Food vendors, People's Choice Competition, Barq-off Dog competition, Kids Fun Zone, Kids-Q Competition, Pumpkin painting & carving contest, costume contest, car show, cornhole tournament, witches ride, beer & wine garden, and more.

Whistle Stop Festival

John Hunt Park, 2151 Airport Rd., Huntsville

September

(256) 564-8100/www.whistlestopweekend.com

Two days of music, food and fun at the new festival grounds at John Hunt Park! Live entertainment, tasting opportunities, food trucks and the sweet smells from the award-winning barbeque cooks. Admission.



ATHENS

LawLers Barbecue

BOAZ

Dales BBQ

CHEROKEE

L.O. Bishop BBQ

CULLMAN

Johnny's Bar-B-Q
LawLers Barbecue

DECATUR

Big Bob Gibson Bar-B-Q

LawLers Barbecue

FLORENCE

Smokin' on the Boulevard

FORT PAYNE

Roadside Que

HOLLYWOOD

Mud Creek Restaurant

HUNTSVILLE

LawLers Barbecue -

Airport Rd.

LawLers Barbecue -

Hampton Cove

LawLers Barbecue -

Meridianville.

LawLers Barbecue -

Monrovia

LawLers Barbecue -

South Parkway

LawLers Barbecue -

Winchester Rd.

KILLEN

LawLers Barbecue

MADISON

Greenbrier Restaurant

LawLers Barbecue -

Hughes Road

MUSCLE SHOALS

LawLers Barbecue

NEW MARKET

New Market BBQ

RAINBOW CITY

Local Joe's BBQ

SCOTTSBORO

50 Taters

KC's BBQ



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ALABAMA MOUNTAIN LAKES TOURIST ASSOCIATION

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.

- 1 quart salad dressing (not mayonnaise)
- 3/4 quart white vinegar
- freshly ground black pepper



White BBQ Sauce

First make the slow 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.

- 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

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.

- 8 large potatoes, peeled, cubed
- 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



Favorite by: Brenda P. Tanner, AL Picnic Potato Salad

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.

- 3 15-oz. cans pinto beans, drained
- 5 strips bacon, chopped
- 1/2 cup brown sugar
- 1/2 cup pure maple syrup
- 2 garlic cloves, chopped
- 8 red bell peppers
- 1/4 cup worcestershire sauce
- 1/4 cup ketchup
- 1/2 cup barbecue sauce
- 1 large onion, chopped



Stuffed Red Bell Peppers

Mix all ingredients together and fold in cooked ground chuck. Cover over medium heat until thickened, stirring constantly. Pour over peanut butter crumbles in pie crust.

- 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 tbsps. mustard
- 4 tbsps. garlic powder



Favorite by: Gina P. Gaddsen, AL Cowboy Baked Beans

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.

- 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 Tbsp margarine, melted
- 3 eggs, separated
- 1 cup powdered sugar
- dash salt



Old Fashioned Peanut Butter Pie

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.

- 1 50 Taters**
1497 County Park Road, Scottsboro, AL 35769; (256) 259-3222; Open: W-Th 11 a.m.-8 p.m., F-Sa 11 a.m.-9 p.m., Su 11 a.m.-3:30 p.m.; www.restaurantji.com/al/scottsboro/50-taters
- 2 Big Bob Gibson Bar-B-Q**
1715 6th Ave. SE & 2520 Danville Rd. SW, Decatur, AL 35601; (256) 350-6969, (256) 350-0404; bigbobgibson.com
Open: Seven days a week, 9 a.m.-8:30 p.m.
- 3 L. O. Bishop BBQ**
10 L.O. Bishop Lane, Cherokee, AL 35616; (256) 368-3635, (800) 368-3635; bishopsbbq.com. Online ordering or catering only.
- 4 Dales BBQ- Boaz**
10850 AL Hwy. 168 (Mill St.), Boaz, AL 35957; (256) 593-1168; dales-bbq.com
Second location in Attalla on Gilberts Ferry Rd.
Open: M-Sa 10:30 a.m. to 8 p.m. Closed on Sundays on purpose.
- 5 Greenbrier Restaurant**
27028 Old Hwy. 20, Madison, AL 35758; (256) 351-1800; oldgreenbrier.com
Open: M-Sa 10 a.m.-8:30 p.m.
- 6 Johnny's Bar-B-Q**
1401 4th. St. SW, Cullman, AL 35055; (256) 734-8539; johnnysbarbq.com
Open: Tu-Sa 11 a.m.-8 p.m. Closed Su-M.
- 7 KC's BBQ**
2300 County Park Rd, Scottsboro, AL 35769; (256) 999-0425
Open: M-Th 10:30 a.m.-8 p.m., F-Sa 10:30 a.m.-9 p.m., Su 11 a.m.-3 p.m.
- 8 LawLers Barbecue Airport Road**
5004 A Whitesburg Dr, Suite A, Huntsville, AL 35802; (256) 880-1286; lawlersbarbecue.com
Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.
- 9 LawLers Barbecue Athens**
1506 Hwy 72 East/Exit 35 off I-65, Athens, AL 35611; (256) 233-1818; lawlersbarbecue.com.
Open: M-Sa 10:30 a.m.-8 p.m. Closed Su on purpose.
- 10 LawLers Barbecue Cullman**
5781 Hwy 157, Cullman, AL 35055; (256) 747-5500; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.
- 11 LawLers Barbecue Decatur**
725 Beltline Road Suite 1, Decatur, AL 35601; (256) 822-1006; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed on Su on purpose.
- 12 LawLers Barbecue Hampton Cove**
6727 Hwy 431 S, Suite N, Owens Cross Road, Huntsville, AL 35802; (256) 585-3247; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.
- 13 LawLers Barbecue Hughes Road**
544 Hughes Road, Madison, AL 35758; (256) 772-0590; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.
- 14 LawLers Barbecue Killen**
1333 Hwy. 72 W, Killen, AL 35645; (256) 272-5464; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.
- 15 LawLers Barbecue Meridianville**
11818 231/431 N, Suite A, Huntsville, AL 35802; (256) 828-6677; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed Su on purpose.
- 16 LawLers Barbecue Monrovia**
1047 Jeff Road, Suite 10, Huntsville, AL 35802; (256) 830-8200; lawlersbarbecue.com. Open: M-Sa 10:30 a.m.-8 p.m. Closed Su on purpose.
- 17 LawLers Barbecue Muscle Shoals**
802 Avalon Avenue, Muscle Shoals, AL 35661; (256) 320-7062; lawlersbarbecue.com.
Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.
- 18 LawLers Barbecue South Parkway**
11310 S Memorial Parkway, SW, Huntsville, AL 35802; (256) 882-5404; lawlersbarbecue.com.
Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.
- 19 LawLers Barbecue Winchester Road**
1894 Winchester Road, Huntsville, AL 35811; (256) 320-7062; lawlersbarbecue.com.
Open: M-Sa 10:30 a.m.-8 p.m. Closed on Sundays on purpose.
- 20 Local Joe's BBQ**
4967 Rainbow Drive, Rainbow City, AL 35906; (256) 438-5179
Open: M-Sa 10 a.m.-7 p.m.
- 21 Mud Creek Restaurant**
844 Co. Rd. 213, Hollywood, AL 35752; (256) 259-2493
Open: Tu-Sa 11 a.m.-8 p.m., Su 11 a.m.-3 p.m.
- 22 New Market BBQ**
5601 Winchester Road, New Market, AL 35761; (256) 379-5525; newmarketbbq.com.
Open: F-Sa 11 a.m.-7 p.m., Su 11 a.m.-4 p.m.
- 23 Roadside Que**
607 Gault Ave., Fort Payne, AL 35967; (256) 599-1387; www.roadsideque.com.
Open: Tu-Th 10:30 a.m.-7 p.m., F 10:30 a.m.-8 p.m., Sa 9 a.m.-8 p.m., Su 9 a.m.-2 p.m. Closed Monday.
- 24 Smokin' on the Boulevard**
4080 Florence Blvd., Florence, AL 35634; (256) 757-0099; Look for us on Facebook.
Open: Th noonish until the sun goes down, Fr 8 a.m.-dark thirty, Sa 8 a.m.-2 p.m. or until we sell out. Extended hours for all major holidays, and then closed the weekend right after. Walk-ins are welcome, but call if you're making a special trip.

