

PLAYBOY

RANKING THE 10 BEST BARBECUE JOINTS IN DALLAS

2) Smoke, Oak Cliff

Chef Tim Byres' ode to firewood cooking, Smoke, manages to have an upscale air while retaining the feel of a traditional barbecue restaurant, and has been so successful it led to Byres penning the best-selling tome, *SMOKE: New Firewood Cooking*. A coffee-cured brisket and a beef rib known as "The Big Rib" are highlights for those who want to feel like they're in a more standard barbecue restaurant, but for those who want to get a little adventurous there is Byres' take on the Mexican dish of cabrito, a slow-smoked young goat, which Byres combines with fresh masa, cajeta cheese, fresh goat cream, and a green apple salsa. It might be the best dish in Dallas, and is woefully under-ordered. Byres has taken a painstakingly long process of cooking a goat in a traditional way and mastered it. It is an unexpected pleasure to discover, but once you do you'll be hard pressed to order anything else.

Photo courtesy of Smoke Restaurant



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