

FOOD & WINE

Best Dishes in Texas

A chef, a barbecue expert and a hotelier choose their favorite dishes from Austin to Marfa. Their picks—an entire pig's head, a giant beef rib, porterhouse steak for two—prove that everything's bigger (and meatier) in Texas.—Gina Hamadey [CLOSE](#)



“The Big Rib,” Smoke, Dallas

Tim Byres is going to hate the fact that we are highlighting his giant beef rib—he makes almost no money on it because beef ribs are so expensive. But it is a sight to behold. It's giant, served on green-chile hominy with chimichurri on top. To me, the chimichurri is Tim's way of saying: “Screw you, barbecue purists. I like chimichurri, so I'm going to put it on my beef rib. Deal with it.” —*Daniel Vaughn Belmont Hotel, 901 Fort Worth Ave.; smokerestaurant.com.*

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