



IEEE SYMPOSIUM EMC Austin Style

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Barbeque – Austin Style

Texans love their BBQ. We carry on this tradition in Austin as evidenced by the seemingly endless supply of BBQ restaurants. At every turn, you are confronted with yet another, different BBQ joint. Just about any available choice will serve up competent BBQ.

To help the 2009 EMC Symposium attendees navigate the maze of BBQ restaurants, the Committee has made an attempt to provide some suggestions. While some may argue the restaurants placed on or left off the list, these restaurants have demonstrated their longevity and quality by scoring at the top of the list in the yearly Austin Chronicle Reader's Restaurant Poll (www.austinchronicle.com) for many years. Choose any of these offerings and you will not be disappointed.

Green Mesquite

www.greenmesquite.net

1400 Barton Springs Rd, Austin, TX, 512-479-0485

A cheap and satisfying eatery for barbecue lovers and non lovers, Green Mesquite offers it all; from lean and tender pork ribs, 'po' boys' to vegetable burgers. Sip on a chilled beer while you dig into your Chicken Fried Steak in the cheery outdoor courtyard or roll up your sleeves for the all-you-can-eat special. They also offer Low Carb Plates for the health conscious and reasonable Kid's Plates served with fries. Live music, succulent barbecue, beer and bright sunlight; this is a little piece of Texan barbecue paradise.

Committee recommendation:

County Line

www.countyline.com

6500 W Bee Cave Rd, Austin, TX 78746, 512-327-1742

5204 Ranch Road 2222, Austin, TX 78731, 512-346-3664

County Line is a local chain that that just may be the most successful barbecue restaurant in Austin. These West Austin dining establishments offers all kinds of great, Texas-style food served in mammoth portions. Expect a mouthwatering, smoky taste deep in the perfectly tender and juicy meat when you dine at this Austin barbecue legend.

Committee recommendation: The beef ribs and the wheat bread.

Rubys

www.rubysbbq.com

512 W 29th St, Austin, TX 78705, 512-477-1651

This barbecue restaurant in Austin is fairly distinct from your typical barbecue place. This North Austin dining establishment offers lots of vegetables and tasty side dishes that other Austin barbecue spots may deem to be superfluous. Cajun meals, tacos and even some vegetarian options are available at Ruby's, but the top seller is certainly the juicy, hormone-free barbecued meat. Ruby's is a great place to go with friends who may not be dedicated carnivores.

Committee recommendation: The (hot) BBQ beans.

Rudys

www.rudys.com

2451 Capital of Texas Hwy., Austin, TX 78746, 512-329-5554

There's a growing movement about town these days to "keep Austin wierd." Well, one has to look no farther than our own local monument to kitzche, the delightfully goofy and eclectic Rudy's Country Store and BBQ. Their cooked meats are done over oak fires, as opposed to the more common mesquite. They use a dry rub with their infamous "sause" available on the side. Rudy's has it all: brisket, pork loin, pork ribs, sausage, turkey breast and a large array of side items.

Committee recommendation: Creamed corn.

Salt Lick

www.saltlickbbq.com

18300 FM 1826, Driftwood, TX 78619, 512-858-4959

It may be a little out of your way (about 30 minutes outside of the city), but you won't want to miss one of the most famous barbecue restaurants in Austin. Its worldwide reputation and delightful, down-home ambiance make Salt Lick's appeal that much greater. House specialties at this Driftwood, TX barbecue restaurant include brisket, chicken, sausage, ribs and homemade cobblers. BYOB if you intended to imbibe while enjoying Salt Lick's delicious barbecue. Food Network featured The Salt Lick on "The Best Thing I Ever Ate" where Bobby Flay and Duff Hoffman tout it as the best BBQ!

Committee recommendation: Brisket and pork ribs. The mustard-based BBQ sauce is tasty and very different from the standard, tomato-based BBQ sauce.

Lambert's Downtown Barbeque

www.lambertsaustin.com

401 W 2nd St, Austin, TX, 512-494-1500

This hip eatery next door to City Hall attracts throngs of downtown worker bees, politicians and the food cognoscenti looking for real Austin food. And they get it: a variety of sophisticated and down-home barbecue choices, house-made charcuterie, and other modern dishes made with local, sustainable ingredients. At night, mosey upstairs to the bar for live music, local beers, wines and creative cocktails---a destination in and of itself.

Committee recommendation:

Stubbs

www.stubbsaustin.com

801 Red River St, Austin, TX 78701, 512-480-8341

If you're visiting Austin, you don't want to miss Stubb's. This Austin barbecue restaurant in the Red River District also functions as a venue and has hosted such legends as Muddy Waters, Johnny Cash, Stevie Ray Vaughan, Willie Nelson, Robert Cray and John Lee Hooker. A popular barbecue restaurant in Austin, Stubb's is known for its great live music, friendly staff, delicious meat preparations and variety of extra offerings. An Austin icon in the food industry.

Committee recommendation:

Iron Works

www.ironworksbbq.com

100 Red River St, Austin, TX 78701, 512-478-4855

Originally opened in 1978, Iron Works is a long-standing Austin barbecue restaurant that has set itself as a leader among the pack. Located in an old iron-working facility, just around the corner from the convention center, this downtown Austin restaurant has a great outdoor patio that's usually filled with lively people. Iron Works is a wonderful spot to have a few drinks and a healthy serving of meat. This place even offers a salad bar for a touch of green among all that tasty red and white meat.

Committee recommendation: Beef ribs. The hot BBQ sauce. They have a mild sauce too.

