

# Smoke Brisket



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If you have not had the pleasure of eating at Salt + Smoke and you love outstanding BBQ, I would highly recommend you do so at least once.

**F**rom appetizers to main courses, I believe you will truly appreciate the flavor and quality offered at Salt + Smoke.

Both our children played college sports. During the fall my wife and I would travel throughout the South to watch our daughter play volleyball for Lander University in South Carolina. During the spring we would travel the Big Twelve Conference to watch our son play baseball for the University of Nebraska. As a bonus we were able to experience and enjoy the diverse barbecue flavors of the different regions throughout the US.



Salt + Smoke's brisket can compete with any we've tried in Texas, Oklahoma, Kansas, or any other region known for great brisket. Their ribs and pulled pork is outstanding as well.

Their method is quite simple; they smoke pork shoulder and brisket over post oak for 14 to 18 hours using only a salt and pepper rub. For ribs, chicken, bacon and

salmon they use cherry wood for a sweeter and more delicate flavor.



In St. Louis there are few barbecue restaurants that I would recommend their brisket. Salt + Smoke BBQ is one of the very few that I would without hesitation.

## SALT + SMOKE



Check them out online: [saltandsmokestl.com](http://saltandsmokestl.com)

*Please be sure to tell them John from Barbecue St. Louis recommended you!*