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Thank You For Having Us Over -The Alamo-

By: Andy King

On a recent Saturday afternoon, Breezy and I paid a visit to the brand new Alamo BBQ Restaurant and Tequila Bar on Rte. 13 in Brookline N.H. We'd seen the building under construction for some time, and it finally opened right around Halloween.

The interior décor is rustic and welcoming with a down home feel, and the place was quite busy for its first weekend.

The menu is really limited to BBQ, along with a kid's menu, but we've been told that they are taking suggestions and will likely expand the menu after 90 days or so. We sat with our friend Jim and his kids, Lily and Crosby, who proclaimed that the Chicken Nuggets and Fries were "Better than McDonalds!" (Apparently, this is a compliment in kid-speak.)

Breezy ordered the pulled pork sandwich which came with home-made chips and slaw. I ordered up a combo platter which comes with 2 sides and corn bread.

First the sides: The beans were more of a New England style, as opposed to a tomato-based Southern style; A bit tangy with a hint of molasses, but not too sweet, with bits of pork and a perfect texture. The crunchy, mayonnaise-based slaw also had a bit of tang with a nice peppery bite. Cornbread comes plain or jalapeno. I didn't specify, but luckily they brought me the jalapeno variety which was a tad crumbly but not overly sweet....I liked it!

Now - the important stuff. All of the meats were dry rubbed before cooking but not sauced, unless you ask for it.

Four side sauces are at every table; a White Alabama, a Carolina Mustard, A Red Sweet, and a House BBQ/Tequila sauce.

None of the meats were overly smoky, which is good, unless you like a strong smoke flavor. The pulled pork was moist and chunky, with a real nice flavor, and not mushy like you get at many restaurants. The chicken, which was served pulled from the bone, but not shredded, had great texture and moistness. It was really cooked nicely and the rub complemented the meat and allowed the chicken flavor to shine through. The brisket was sliced thin, which had us expecting it to be under-cooked and/or tough, but that was not the case. The tenderness was quite good and the beef was flavorful, if a tad on the salty side.

Although it was crowded and busy, the wait staff was outgoing and efficient, and at one point the owner stopped by to inquire how we liked our meal, which added a cordial feel to the day.

All in all we enjoyed the meal and the sight of a Brookline firefighter friend beckoned us to the bar for an agreeable interlude with friendly bartenders, beers on tap and a delicious top shelf Tequila.

So, plan yourselves a road trip, or next time you're in the area, remember the Alamo!



NORTHEAST BARBECUE SOCIETY

**wishes all our friends and family
around the globe...**



What are your goals for the New Year?