

growing legacy

# Dave's First Restaurant Made Him Famous, Now Old Southern BBQ Makes Him a Legend

Dave Anderson, America's Rib King, to Open  
Old Southern BBQ in Arden Hills

ARDEN HILLS, MN, December 3, 2018 –Old Southern BBQ Smokehouse the newest concept created by Famous Dave's Founder, Dave Anderson is set to open its fifth restaurant in Arden Hills, MN this Wednesday, December 5 at 11:00AM. Located right off 694 and Lexington, the restaurant is most popular for its Legendary Smoked Meats, Tasty Sides, and Award-Winning Sauces. Since Founding Old Southern BBQ in 2015, the company has opened 5 locations and Anderson was inducted into the BBQ Hall of Fame in Kansas City.

With fresh-smoked meats and handmade sides, Old Southern is already the North Metro's go-to Authentic Neighborhood BBQ Joint. The Smokehouse design features an open kitchen showcasing the talents of the Pitmaster and displays its commitment to high quality food made from scratch. The mouth-watering offerings include Texas-Style Brisket, Smoked Chicken Wings, Legendary BBQ Bowls, Farm Fresh Salads, and the Most Popular St. Louis-style Ribs.

Founder Anderson says, "My late father, Jimmie, was a Choctaw Native American from Idabel, Oklahoma. He inspired my devotion to great tasting barbeque. He was deeply passionate about Southern home-cooking and instilled in my heart a love for this cooking style. He was my hero and my mentor. He taught me everything I know about barbecue and my Old Southern BBQ Smokehouse restaurants embody his spirit and passion for handmade, delicious Southern food." Adds Anderson,

"We've just made it quicker and easier for guests to enjoy!"

At Old Southern BBQ's business helm is Claire Terrones, a seasoned "BBQueen" in her own right and recently named one of Mpls-St. Paul Business Journal's "40 Under 40." As CEO, she oversees the restaurant's growth while ensuring it stays true to its founding commitment to quality.

"It's amazing to see how far we've come as a restaurant, and as a growing team," says Terrones. "We have regulars at all our locations that we see again and again. They love our culture and commitment to quality BBQ. We smoke everything fresh daily, which means if we sell out of something, we did something

RIGHT! They appreciate that. We smoke tasty meat, make delicious food, and have a ton of fun doing it. We want to bring as many people along with us as we can!"

Arden Hills' location will feature a distinct look and feel to the décor that's defined by handmade tables, rough-cut pine paneling, the absence of commercial signs and instead decorated with beautiful artwork created by local artists. The stack of Sweet Hickory hardwood is not just for show – it fuels the big hardwood pit smokers made especially for Old Southern BBQ.

A full menu, hours, locations and catering capabilities are available online at [www.oldsouthernbbq.com](http://www.oldsouthernbbq.com).

