



Which BBQ is for you?

by Jack Riley
design by Sarah Zhang



Green Street Smoked Meats

With paint stained floors, sporadically placed wooden pillars and lights hanging from bits of jumbled string, Green Street Smoked Meats gives off a barnyard atmosphere.

But what Green Street Smoked Meats lacks in fancy decorations it makes up for with impeccable barbecue.

People from throughout the city and the country come to get a taste.

The New York Times called Green Street Smoked Meats "as authentic as

Texas barbecue can be 1,000 miles northeast of Austin."

Green Street serves their meats by the half pound.

Options include sliced brisket, pork belly, pork ribs, brisket sandwiches, pulled pork sandwiches, beef short rib and hot links.

The beef is superb quality. The smokiness lends well to the fall-off-the-bone nature of their ribs.

Sweet and tangy barbecue sauce is lathered

on as well.

Be prepared to wait as people crowd the restaurant.

However, seating is not an issue as there is a massive seating area comprised entirely of park benches, including an outdoor option in the summer.

Green Street is located at 112 North Green Street, Chicago, open from 11:00 AM-12:00 AM on Tuesday and Wednesday, from 11:00 AM-1:00 AM Thursday-Saturday and 11:00 AM-11:00 PM on Sunday.

Hecky's barbecue is known throughout the north shore for their impeccable sauce. This no nonsense barbecue joint does not offer seating, only delivery and takeout.

Hecky's has a wide variety of options including hot links, pulled pork sandwiches, brisket sandwiches, hamburgers, ribs, rib tips, barbecue chicken, half fried chicken, wings, barbecue drumsticks, and Hecky's original "Mutt"--rib tips, two chicken wings and

fries.

All entrees are served with white bread and crinkle cut fries.

The most popular options are the Mutt and ribs. The Mutt offers a unique taste of varying meats. The fantastic juices seep into the pile of crinkle cut fries below.

The ribs, while not quite fall-off-the-bone tender, are succulent and bursting with flavor.

Hecky's has been a staple of North Shore barbecue for the past

thirty years.

Despite no seating area, Hecky's still has a homey feel. Store owner Hecky Powell is always at the register. Powell is revered throughout the Evanston community and was honored on Nov. 9, 2015 with a street named in his honor--Hecky Powell Way.

Hecky's Barbecue is located at 1902 Green Bay Road, Evanston from 11 AM-8:45 PM Sunday-Thursday and 11 AM-9:45 PM on Friday and Saturday.



Hecky's Barbecue



Real Urban Barbecue

Real Urban Barbecue's entire storefront is right out of a 1940s diner, with old fashioned ads from Coca-Cola to Hostess Cupcakes.

They offer a wide range of meats, and while they may be the main attraction, Real Urban Barbecue has plenty of southern sides with cole slaw, potato salad, mac and cheese, golden corn bake and peach cobbler.

Rarely does a customer leave feeling unsatisfied; the smell alone could turn a vegetarian.

A key feature is the

Wall of Fame. In order to get on the Wall of Fame, people must complete the "Home 'Recker" challenge in less than 40 minutes- a 2 pound bun, 1½ lbs of house-smoked andouille sausage, 2 lbs of pulled pork, a pint of coleslaw and 6 oz of pickles.

If one manages to channel their inner Adam Richman, the food is free, but if they fail, they have to fork over \$40.

Real Urban Barbecue is located at 610 Central Ave, Number 177, Highland Park, open 11:00 AM-8:30 PM every day.