

SLOAN RINALDI

ABOUT

Sloan Rinaldi is the fourth-generation Texas female pitmaster who captivated audiences on the newest season of Netflix's "Barbecue Showdown." Her new cookbook "Barbecue Showdown" shares her famous BBQ recipes and tips that were featured on the show.

The "Barbecue Showdown Cookbook" features 13 of Sloan's challenge-winning recipes seen on the hit Netflix BBQ competition series. Sloan's dishes are centuries-old family recipes that she has elevated with premium ingredients and refined techniques.

Building on the success of her craft BBQ, Sloan also developed a line of award-winning barbecue sauces by founding her company Texas Q in 2013.

Sloan has spent most of her life working in the male-dominated industry of construction. Over 32 years, Sloan worked her way up in the industry to overseeing large-scale commercial projects. After retiring, she decided to follow her passion for craft-style BBQ and pick up the family trade. Sloan is a pioneer for women everywhere who work in male-dominated fields.

WEBSITE

[HTTPS://TEXASQ.COM/](https://TEXASQ.COM/)

INSTAGRAM

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A Conversation With Fourth-Generation Texas Pitmaster Sloan Rinaldi

This native-Houstonian shares a bit more than some of her favorite recipes now that she's in the public eye.



Ever since she's appeared on Season 3 of Netflix's "Barbecue Showdown," Sloan Rinaldi has become a household name when it comes to the subject of barbecue; more specifically, craft barbecue. This would seem to figure, given Rinaldi comes from four generations of pitmasters. However, Rinaldi's journey in the barbecue industry has more depth than many 'cue fans realize. In fact, her life's journey has been filled with so many obstacles, it's a down-right miracle she's as grounded as she is today.

From the mean streets of Houston, Rinaldi was able to pick herself up by her proverbial bootstraps to become the respected pit master she is regarded as today. Besides her stint on TV, Rinaldi is also known for founding Texas Q, a line of barbecue sauces available at more than 300 stores in Texas, including H-E-B.

Now with her new cookbook titled "Barbecue Showdown," featuring her 13 challenge-winning recipes, out on stands, Rinaldi is an open book when it comes to the subject of her life's journey thus far.

We recently had a chance to talk with the Netflix celeb about her experience on the show, her favorite recipes, and her tumultuous childhood.

Editor's Note: (There are spoilers for Season 3 of "Barbecue Showdown" in this article.)

FWM: I just finished binge watching all of Season 3 of "Barbecue Showdown" and was surprised you came in third. I had my money on you taking the whole thing, but you still did really well. How do you feel you did?

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SR: I'm very proud of everything we all did, and we were all there for a reason and we just really came together. I think our chemistry was wonderful. It was just a really incredible experience, and I really appreciate your support. I'm finding that a lot of people are kind of disappointed that I didn't make it to the final, and that's okay. I don't want them to worry about me. It's all good for Sloan.

FWM: I love that this season had so much diversity. I mean an Egyptian cowboy and a real chuck wagon cook? What more could you ask for?

SR: Yeah, it was so diverse, and I'm all for that. There was someone for everyone basically. Someone for everyone to identify with or relate to or be fond of. It was great.

FWM: A lot of people don't realize this, but you haven't always been working a barbecue smoker. You got started kind of later on in life, right?

SR: That's correct. I owned a large-scale commercial construction landscape and irrigation business for decades, and that's what brought me to Kingwood was developing the town center. So, once I came out here, I had lived from one side of Houston to the other, from Galveston to Conroe, and Montrose, everything in between. And once I came out here, I've never left.

But, getting back to your original question, I never had touched a pit really other than to smoke a Turkey on Thanksgiving until I was 50 years old. I liked to do that. I had a stepfather that lived in Beaumont and he turned me on to the incredible flavor of his smoked Turkey. And so, I liked to do that. And then I did ribs every once in a while, but rarely. So, I really was not in barbecue at all.

Although I am a fourth-generation pit master, I was late to it. It wasn't until I sold my business and retired that I decided, okay, 'what's next?' Now, I know the show 'Barbecue Pitmaster' inspired just a slew of people to get into barbecue, and it inspired me as well. And it was watching that show and realizing that light bulb moment that made me go back to it.



FWM: Who was it that taught you to use mustard as a binder for brisket? I noticed you used this technique a lot on the show.

SR: I had been using vegetable oil, which is a decent binder. I mean, it holds it on, but it doesn't have any of the attributes that mustard has. So, you do a little research, and you find out that mustard is your natural tenderizer, right? It helps adhere, and then the flavor. No residual flavor of mustard is left, but the bark that it creates is unparalleled. So, for me, it was a no brainer.

FWM: Tell me a bit about your new cookbook.

SR: Actually, the book is what I like to refer to as a companion cookbook to 'Barbecue Showdown' season 3. It represents 13 challenge winning recipes. The majority of the recipes are centuries old family recipes that I elevated with premium ingredients and refined technique. And then others are extremely popular winning recipes on the set from 'Barbecue Showdown.' Number one, being a Texas Q Burger. Everyone seems so obsessed with the Texas Q Rodeo burger, and we've got that recipe in there as well. These recipes are incredible. The flavor profiles are spectacular. The baked beans for example, you let them cook for almost four hours for them to caramelize in the bacon.

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FWM: Did you watch the show? And if yes, how was it seeing yourself on screen?

SR: Yes, I did. I was in all eight episodes. Yeah, that last episode to help Shaticka (Robinson) win. That was a grueling day for me. Not many people know, and I don't think I've said this to anybody in the press yet, I had both hips replaced like five months before going to film, and now I can see myself on camera, I'm waddling, let's put it that way.

I didn't want to say anything, so no one there knew other than my producers. Everyone would take off running to the meat locker and they'd say, "go start smoking," and everybody takes off running. And I would say it into my mic to my producer, 'one of these days, I'm going to have trip one these expletives out there, I can't run.' But it's all good. It was just such a great experience. Had a blast. It's a testament to how I feel. I can live through anything, even the physicality of barbecue.

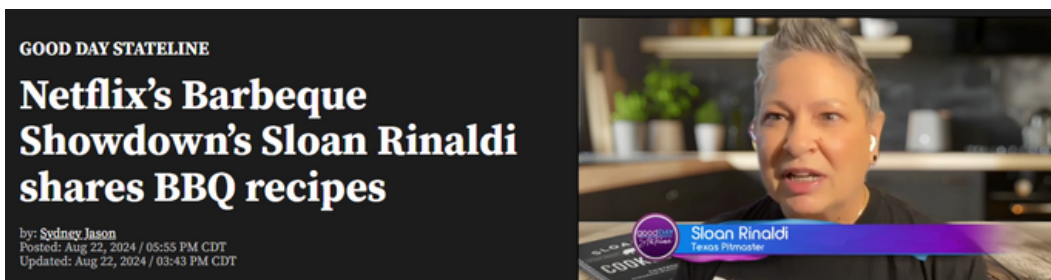
FWM: I wanted to bring this up for context. I know that you had overcome your mom's battle with mental illness, and you ended up finding yourself on the streets when you were a teenager. Is this something you're willing to discuss?

SR: Yes, I was a homeless gay youth. My mom, unfortunately, God bless her soul, was bipolar, schizophrenic, had multiple personality disorder, was a drug addict, and an alcoholic. There was one personality that she had, that was my mom. And when she would break through, there's nothing she wouldn't do for me. She loved me so much and was just riddled with guilt, just so much guilt she couldn't live, could not cope. But Renee LeBlanc, her other personality unfortunately, who she was predominantly, did not like me. So, it was a tough existence, no doubt. But at 17, she dropped me off at I-10 in Beaumont on the side of the freeway with a suitcase because I was gay, and I never went back. I mean, from there on, I just knew that there was a different destiny for me.

God blessed me in a very special way, divine protection, for sure. The greatest gift God gave me was my mind. I was able to completely disassociate from the kid and see where I wanted to be. And I can say today, that I am who I saw myself as, you know what I mean? I was born in 63, so this is by the seventies. More kids are in horrible situations than not. So I want them to know they are not their circumstance, and it is not their fault. You are what you see. What you see is what you can be. So latch onto that. And for me, I would sit in the bathroom and pretend that I was being interviewed by Barbara Walters. Now, I'm being interviewed by you (laughs).

FWM: Now that you've braved these obstacles in your life and you are now receiving international praise, that's got to feel good knowing a bit of your background, wouldn't you agree?

SR: The global outpouring has been absolutely, I want to say, the most amazing thing I've ever experienced in my life. And I want to say too, and I just posted about this on Instagram, and I haven't posted a video of myself since it all dropped, but I wanted to share this message. There's a common denominator, a theme. There have been a lot of comments, but there have been thousands of people who literally went and found me on Instagram and then sent me a DM with a story, with a message, and every single message was an outpouring of human kindness. Can you believe that? That blows my mind. But at the same time, bottom line is that we are human, and that is it.



Rockford, Ill. (WTVU) — It is not too late to host a summer BBQ and we're chatting with fourth-generation Texas Female Pitmaster Sloan Rinaldi about her BBQ recipes.

Sloan was on the Netflix show 'Barbeque Showdown' and now she is releasing her very own Barbeque Showdown cookbook featuring 13 of her challenge winning recipes.

While Sloan comes from a long line of BBQ connoisseurs, she actually started off by working in construction. She worked in construction for 32 years and when she retired, she decided to pursue her passion in the BBQ business.

To learn more about Sloan or to purchase her BBQ cookbook, please head to [texasq.com](https://www.texasq.com).

Barbecue Showdown's Sloan Rinaldi

by AFL | Mon, August 26th 2024 at 3:14 PM



TOPICS: [SLOAN RINALDI](#) [TEXAS BBQ](#) [BARBECUE SHOWDOWN](#) [PIT MASTER](#) [NETFLIX](#) [NEW BOOK](#) [SLOAN'S TEXAS CRAFT BARB](#) >

When it comes to Texas BBQ, Sloan Rinaldi can take on any pit master! She was a standout on the Netflix series, "Barbecue Showdown" and she joined Hannah with her new book, "Sloan's Texas Craft Barbecue Cookbook." For more information about Sloan, [click here](#).

Tasting Table.

EXCLUSIVES

9 Dishes To Never Order At A BBQ Restaurant, According To A Texas Pitmaster



No trip to the American South is complete without a stop (or few) at a barbecue joint. These restaurants are renowned for succulent cuts of meat perfectly smothered with barbecue sauce and served with tantalizing sides. We wouldn't be surprised if your mouth is already watering just thinking about it.

But, alongside all of that succulent brisket, made-with-love mac and cheese, and soft cornbread are items that aren't worth ordering. Plus, your barbecue platter is only so large, especially when you have to choose a few options from a long list of sides. To save yourself the time and headache of the "Actually, can I do ..." game when you're at the counter, we consulted barbecue expert Sloan Rinaldi, pitmaster and owner of [Texas Q](#), to get recommendations from what you should or shouldn't order the next time you visit a barbecue restaurant. Of course, Rinaldi notes that many of these suggestions are both subjective and regional, so always take your personal preferences into account before you place your order to set yourself up for a fulfilling barbecue experience.

Tasting Table.

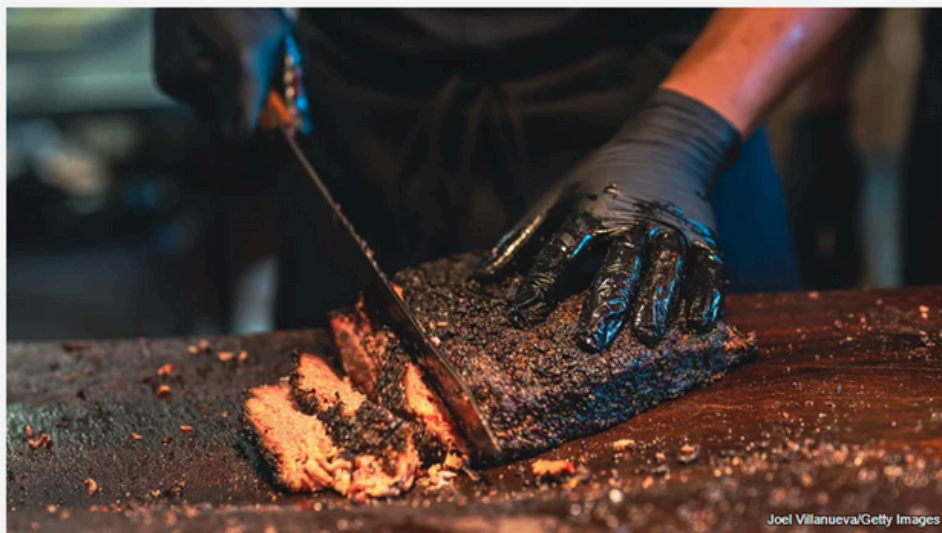
Pinto or baked beans



"Beans, beans, they're good for your heart, the more you eat the more you ..." Okay, we won't go there — this time. But, it seems like beans are more of an oddity on the barbecue menu than other staple sides, like collard greens, cornbread, and mac and cheese. They're hearty, and because they contain so much fiber and protein, they can easily fill you up. This is bad news bears for a barbecue platter, where you want to get a little smattering of everything rather than fill up on any one single item.

In pitmaster Sloan Rinaldi's experience, a lot of restaurants (especially outside of Texas), don't understand the technique needed for great pinto or baked beans, either. While she notes that "All sides are worth trying in Texas" (including the beans), she explains that "other regions do not seem to render the baked beans long enough to caramelize and develop flavor, and they often don't understand pinto beans." If you're visiting a barbecue joint outside of Texas and feel wary about those beans, she recommends ordering regional coleslaw or potato salad instead.

Cheap cuts



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Make no mistake, it can be expensive to purchase a platter from a barbecue spot. This is because the price of the meat, especially premium cuts, is quite high. It's even led to some [barbecue spots in Texas](#) trying to pull cuts like brisket off the menu because of how expensive it is to procure. "Prime brisket is pricey, so if you're paying north of \$30 per pound, you are likely getting prime," Sloan Rinaldi says. Although she says that there's no concrete way to tell that you're getting high-quality meat until it's plopped in front of you, she shares that "A cheap price usually means cheap meat."

If you're looking to chow down on some barbecue on a budget, you can always scour for deals in your area. Or, stick to the cheaper cuts on the menu. Pork butt and pork shoulder tend to run cheaper than brisket, for example, so if you want a budget-friendly swap that doesn't sacrifice on quality, try ordering a less expensive protein like pulled pork. However, if you want quality meat and desirable cuts, prepare to splurge a little.

A different region's style of barbecue sauce



Going to a barbecue restaurant and ordering a sauce that's not a regional specialty is like walking through the thin-crust pizza capital of the country, New Haven, in search of a deep-dish pizza. While you're likely to find a good slice, you won't be getting the full regional experience of a thin slice of pizza. Likewise, [each regional style of barbecue](#) comes with its own sauce that's made to match the proteins and the flavors of that area. For example, in Kansas City, you'll find a sweet and tangy sauce that goes heavy on the molasses, brown sugar, and tomato sauce. Meanwhile, in Eastern North Carolina, you'll find vinegar-based barbecue sauce.

As you can imagine, if you want to taste the truest flavor of regional barbecue, you'll want to order the right sauce for your protein of choice. Sloan Rinaldi notes that you can always order the sauce on the side (which is how it's most often served in Texas). But the one thing you'll need to look out for is where that sauce is coming from. She says, "If it's not house made, that's a hard pass!"

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Desserts that weren't made from scratch



This one should be a red flag not only at a barbecue restaurant but any restaurant. Scratch-made desserts are part of the dining experience and should be something that you should order — so long as you have room left.

"The absolute most decadent desserts are found to be scratch-made at Texas BBQ joints," says Sloan Rinaldi. Take a peek on the menu for items like Texas sheet cake (which is sometimes called **Texas funeral cake**). This cake has the thinness of a brownie, along with a fudge frosting adorned with hunks of chopped walnuts. Could you ask for anything more?

Another Southern staple that you can look for on the menu: **peach cobbler**. There's nothing better than indulging in a sweet, juicy cobbler topped with a decadent streusel and a scoop of melty vanilla ice cream. And there's something all the more special when your favorite barbecue joint bakes it in-house with love.

Food at the end of service hours



Tasting Table.

One of the questions we had to ask Sloan Rinaldi was [how to tell the difference between a good barbecue joint and one that's subpar](#). She explains that good barbecue joints "sell out daily by 3 p.m., and lines form before opening." So, if you're showing up at the barbecue joint at 6 p.m. and the trays are still filled with food, it could be a bad sign.

The reason why you should avoid restaurant ghost towns is simple. Full trays may indicate that a barbecue spot isn't as well-regarded as the Google reviews say it is — or the restaurant staff could have made more food than they knew what to do with, which can certainly happen. Plus, the longer the meat sits out with no one to eat it, the drier it gets. When the cuts are kept whole and sliced to order, you'll get the juiciest meat possible. And honestly, does mac and cheese that's been sitting under a heat lamp for who-knows-how-long sound appealing? Probably not.

The wrong regional specialty



It's not just important to pair the region's barbecue sauce with a protein. You'll also have to pay attention to make sure you order the "right" protein in the first place. Every state will have a different star protein, which should be at the top of your list when it comes to ordering. "In Texas, always go with The Trinity — brisket, pork ribs, and sausage," says Sloan Rinaldi. This will give you a smattering of each type of protein that the Lone Star State's barbecue scene is famous for. Meanwhile, if you stop at a Memphis barbecue joint, you'd be remiss not to order a plate full of succulent pork ribs prepared either wet or dry. (We recommend ordering both.)

You'll need to read up on the proteins that each state excels at before you plug in the directions for your barbecue joint of choice. That being said, you *can* order your favorite proteins regardless of state borders, but if you want the most fulfilling barbecue experience, you're best off sticking to the specialties.

Tasting Table.

Proteins you can get anywhere else



We're not going to say that ordering a burger at a barbecue restaurant is sacrilege. But, if the shoe fits ...

Listen — if the menu contains every cut of meat possible, it seems a bit silly to resort to a ground beef burger or whatever mystery meat they put inside of a hot dog. (Sausages, though, are a different story entirely.) You can order cheeseburgers and hot dogs at nearly every other restaurant, fast food spot, diner, and maybe even fancy steakhouse. Take this one opportunity to try a barbecued protein that you may not otherwise sample. Pitmasters are artists, after all, and their craft can't be found just anywhere.

You don't just have to stick to ordering brisket or ribs, either. You can taste the artisanship in other dishes as well. Sloan Rinaldi is particularly proud of dishes like barbecue brisket tacos, brisket chili, and prime Black Angus Frito pie. Why would you ever need to order a burger?

Bread



Tasting Table.

This seems to bring up memories of dining out at a restaurant as a kid and having someone give you a wary stare from across the table as you pile a few more dinner rolls onto your plate. After all, if they're free, why not eat them?

Unfortunately, while the **free bread at restaurants** is part of the dining experience, you may want to rethink the bread when you stop at a barbecue restaurant. On the other hand, some would argue that a barbecue plate in Texas isn't complete without a slice of cheap white sandwich bread, pickles, and raw white onions (which will typically come complimentary). It's convenient if you want a wrap for your single sausage, yes, but why would anyone want to dilute the succulent flavor of the meat with a slice of sandwich bread — straight out of the bag?

Besides this, it's important to note that the bread is rather filling, which means you can order less of the good stuff if you fill up on it. While bread is acceptable for pulled pork or brisket sandwiches, grabbing a slice or two as a side just seems silly.

Only proteins



The focal point of a barbecue experience is undeniably the protein. But, that doesn't mean that your plate should only be piled high with meat. "Yes, the proteins are always the star and must be exceptional, but you must also have a supporting cast of stellar, next-level sides," says Sloan Rinaldi. "That is the foundation of Texas craft barbecue."

Since there are so many different sides, from coleslaw to cornbread, there is seemingly no limit for what you should stack your tray with. But Rinaldi has some suggestions. Her go-to order? The aforementioned "Texas Trinity" (brisket, sausage, and ribs) with a side of corn pudding and Texas pinto beans. While her go-to beverage is Big Red, a Texas cream soda bursting with citrusy notes, she also notes that "Beer and barbecue go hand-in-hand." After all, you'll need something to wash down all that brisket, mac and cheese, and whatever other side dishes and proteins are vying for a spot on your platter.

A Barbecue Showdown contestant's guide to the best BBQ in Houston



Pitmaster Sloan Rinaldi (Credit: Amanda White)

Sloan Rinaldi became a BBQ master at 50 and made it to the top three in Season 3 of Netflix's Barbecue Showdown. Here are her top BBQ joints in her hometown of Houston.

For [Sloan Rinaldi](#), a fourth-generation Houstonian pitmaster, Texas barbecue is serious business.

"I have a passion for it, for sure," says Rinaldi, who first pursued barbecue as a career at the age of 50. "Yeah; passion, or you're not doing it!"

Rinaldi rose swiftly in the Texas barbecue circuit, smashing barriers as a female pitmaster in a male-dominated field. This year, at age 60, her profile skyrocketed when she made it to the Top three in the latest season of Netflix's [Barbecue Showdown](#), winning challenge after challenge with her perfectly executed craft barbecue recipes, and most importantly, representing her state and beloved hometown. "[I'm] very proud of Houston!" she says. "It's dynamic, diverse, booming. It offers something for everyone, really."



The SpecialList

Sloan Rinaldi owned a commercial construction company before changing careers at age 50 to become a BBQ pitmaster, making the Top three on season three of Netflix's [Barbecue Showdown](#). Her craft barbecue company [TexasQ](#) provides catering services and allows barbecue lovers to recreate her recipes by following her virtual classes and using her line of condiments and rubs and, now, her cookbook, [The Barbecue Showdown Cookbook](#) (2024).

And Houston barbecue? "Overall, there are two kinds of Texas BBQ," explains Rinaldi. "Old-school barbecue and craft barbecue, meaning that everything is elevated... You're sourcing the best protein, all of the ingredients that go into your sides, everything handcrafted from scratch."

BBC

Houston barbecue, specifically, draws hugely from the city's multicultural makeup. "We consider Louisiana to be more of East Texas," says Rinaldi. "They have a Creole cuisine that definitely is in our roots and our culture as well. So in Houston, it's going to be a fusion. Our barbecue scene has become very diverse with Asian influences – Vietnamese, Japanese, Chinese, Indian, Egyptian, Iranian – you name it. Truly, we have 30 incredible craft barbecue joints right now that you can go to any day of the week, and you would not be disappointed."

Here are the winners of Rinaldi's Houston Barbecue Showdown.



In the world of barbecue, beef brisket is the undisputed king (Credit: Getty Images)

1. Best all-around (especially brisket and desserts): Truth Barbecue

"Brisket is the king of all barbecue and Texas is best at brisket," proclaims Rinaldi.

Of the nine "primal cuts" of meat used in barbecue, brisket – beef breast meat smoked until fall-apart-tender – is undeniably elite. And Rinaldi's favourite comes from Truth Barbecue, an upscale joint in Houston's historic Heights Boulevard.

"It's run by Leo [Botello IV]," she says. "He's a young pitmaster; one of the most consistently good pitmasters I've ever come across."

What makes great brisket?

"The process of letting the fat render is most important," says Rinaldi. "And then what most people don't understand is that it all comes in the rest. We take it off the pit, it comes down to, 170F-ish (76C), and as it's going down, you want to hold it at 147F (63C), and it sits there, minimum four hours, ideally, 12, but at four hours, we have an incredible succulent brisket. All the juices have been redistributed, and when you slice it, it's unlike anything you've ever had."

Truth Barbecue began its life as what Rinaldi calls a "complete hole in the wall, dive on the side of the road" in the town of Brenham, roughly halfway between Houston and Austin. "[Now he's] opened up a joint on Heights Boulevard, which is a major location. It's been there since 2021 and every day there's a line around the building."

And how's that brisket? "It's very beefy; very rich and succulent," she says. "Fat content is essential in rendering a melt-in-your-mouth bite of brisket. The salt and pepper rub is spot on. It's not too much of anything."

BBC

Rinaldi's respect for Truth Barbecue doesn't end at brisket; she calls it Houston's "best all-around joint", and home to its best desserts.

"Turkey, ribs, house-made sausage," she says. "They do boudin at times; a Cajun sausage. They do limited sides, but they are all stellar. And Leo's mom makes a three-layer cake. You can take it home and eat it for three days. My favourite is the carrot cake. The best cakes in Texas barbecue."

Website: <https://truthbbq.com/>

Address: 110 S Heights Blvd, Houston, TX 77007

Phone: +1 832 835 0001

Instagram: [@truth_bbq](https://www.instagram.com/truth_bbq)



The best pitmasters know that creating excellent side dishes turns a simple barbecue into a feast (Credit: Getty Images)

2. Best sides: Feges BBQ

Meat is the star at any barbecue; but Rinaldi points out, "It's one thing to have incredible meat. It takes it to another level when you have really amazing sides."

Side dishes – from fried okra to baked beans to blackened, blistered greens – are the quiet heroes of any Texan barbecue showdown, rounding out the flamboyantly rich meat flavours with forkfuls of pure comfort.

"That's where the finesse and technique and skill come into play," says Rinaldi. "Obviously, being a woman, they don't expect you to be able to do barbecue, number one. I can smoke meat but then obviously I can do killer sides. And I love that. It gives me a little bit of an advantage."

Rinaldi loves the sides at **Feges**, a craft barbecue joint with locations in the underground level of the Greenway Plaza high rise – "All the office workers go there" – and the thriving Houston suburb of Spring Branch: "Upscale, so very nice aesthetic inside. You have a great visual on the pits."

Feges is helmed by Erin and Patrick Feges, a culinary academy-trained husband-and-wife duo. "They're doing amazing things, and their side selection is deep," says Rinaldi. "Usually, a barbecue joint will have four, maybe five side selections. They, at times, will have 20 plus, and they're all stellar, a lot of finesse. They're doing spiced Moroccan carrots. They also do brussels sprouts. They're doing sweet potatoes. They do a hog fat cornbread. They're very creative, and they're killing it on sides."

Website: <https://fegesbbq.com>

Address: 8217 Long Point Rd, Houston, TX 77055

Phone: +1 346 319 5339

Instagram: [@fegesbbq](https://www.instagram.com/fegesbbq)



For excellent ribs, Rinaldi heads to Pinkerton's Barbecue, which offers ribs with dry rubs or tangy sauce (Credit: Grant Pinkerton)

3. Best ribs: Pinkerton's Barbecue

"For ribs, I'm going to go with Grant Pinkerton," says Rinaldi. "He has a lot of other good proteins and sides as well, but I think his ribs are really stellar."

Insider tip:

"When I pick a joint, I'm looking for somebody that sells out by 15:00 every day. Somebody that has lines every day," says Rinaldi. "And in Texas, be prepared to wait anywhere from an hour to eight hours. Do your research, know how long those lines are and when to get there, if you need to get there at 03:00 or if it's okay to walk in at, you know, nine or 10:00 and they open at 11:00. Be prepared. But in Texas, we give free beer. So free beer for anybody in line."

Pinkerton's Texas Pit Barbecue in Greater Heights serves upscale craft barbecue – the meat is prepared gluten-free – and is famous for its excellent whole hog, which has landed the joint on the Travel Channel and Food Network.

"He has ribs he does two ways," says Rinaldi. "This is the only place in Texas that'll give you an option if you want sauce on them or not, because everything is sauce on the side in Texas. So you can get a dry rib rub, or you can get it wet. And my preference is dry, but both of them are stellar so you can't go wrong, even if you were to get it wet with sauce on them. It's incredible. It's a great smoke, great flavour. The rub is simple and great technique, so killer. Consistently good ribs."

Website: <http://www.pinkertonsbarbecue.com/>

Address: 1504 Airline Dr, Houston, TX 77009

Phone: +1 713 802 2000

Instagram: [@pinkertonsbbq](https://www.instagram.com/pinkertonsbbq)

B B C



Bar-A-BBQ is run by the young Abercrombie brothers and is Rinaldi's pick for best new Texan barbecue joint (Credit: Bar-A-BBQ)

4. Best newcomer: Bar-A-BBQ

Houston's barbecue scene is constantly evolving, and Rinaldi has her eyes on the best new kids on the block. "I'm gonna shout these guys out big time; Bar-A BBQ," she says.

Bar-A-BBQ – the A stands for Abercrombie – is run by brothers Caleb and Cooper Abercrombie in the rural northerly Houston suburb of Montgomery. "They're two brothers in their 20s that basically gave everything up and went all in on their barbecue joint and they're just killing it," says Rinaldi. "I think they'll be on the top 10 list very soon in Texas."

Bar-A-BBQ serves a vast array of proteins, from turkey to mammoth-sized dino ribs as well as fully loaded platters, but Rinaldi is partial to their breakfasts. "We cruised in, we had their breakfast, which was an incredible scratch-made brisket biscuit with brisket gravy," she says. "Oh my god, it was amazing. We drove around the little town, just a quaint old small Texas town, and came back and decided to pick up lunch and dinner to go."

"They have so much passion," she says. "I love it."

Website: <https://barabbq.com/>

Address: 21149 Eva St, Montgomery, TX 77356

Phone: +1 936 548 5658

Instagram: [@bar_a_bbq](https://www.instagram.com/bar_a_bbq)

5. Best old school: Demeris Bar-B-Q

As exciting as the craft barbecue scene is, there would be no craft barbecue without old school Texas recipes and techniques. "Old school barbecue is critical," says Rinaldi. "That's what people have eaten for 100 years prior to craft barbecue becoming such a thing."

Rinaldi's own recipes – like her challenge-winning **Texas Q Rodeo burger** – owe much to the old guard, and when she wants something super traditional, she heads to **Demeris Bar-B-Q**. "Their style is very old school. There's not a lot of finesse, but it's just quality, and it's solid, it's tender, it's juicy. They know their technique, and I really enjoy their barbecue," she says.

What does Rinaldi get at Demeris? "A brisket sandwich, oddly enough," she says. "I rarely eat a brisket sandwich anywhere, right? But their brisket sandwich, I had it in the early '90s and it's the same today... There's very few places that have that now, where you went 20 years ago, and you go back now, and the food is the same."

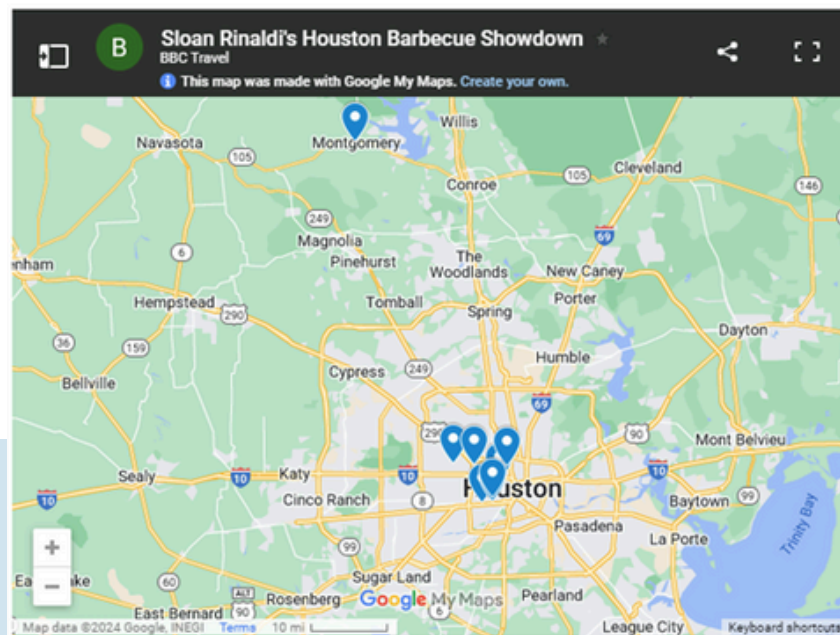
Demeris's brisket sandwich, like the rest of their dishes, is no frills. "The technique on their brisket, it's not over the top," says Rinaldi. "The flavour, the smoke, the tenderness, is just all perfect, and it tastes great on a sandwich. The bun is just a very traditional white bun. They griddle it just slightly, not too much, not too little. It's perfect. For me, the most important element of the bun is that it soaks up just the right amount of fat and grease, right? And then it all comes together."

Website: <https://demeris.com/>

Address: 1702 W Loop N Fwy Ste A, Houston, TX 77008

Phone: +1 713 681 7204

Instagram: [@demerisbbq](https://www.instagram.com/demerisbbq)



BBC Travel's **The SpecialList** is a series of guides to popular and emerging destinations around the world, as seen through the eyes of local experts and tastemakers.

Mo'Kelly

Later, with Mo'Kelly

Tech Thursday w/ Marsha Collier & BBQ Tips w/ Pitmaster Sloan Rinaldi

By Tawala Sharp

Aug 29, 2024



Photo: Morris O'Kelly

ICYMI: Hour Two of 'Later, with Mo'Kelly' Presents – A look at the new Android phone safety upgrades AND why you may have received a package you didn't order on 'Tech Thursday' with regular guest contributor; (author, podcast host, and technology pundit) Marsha Collier...



<https://kfiam640.iheart.com/featured/mo-kelly/content/2024-08-29-tech-thursday-w-marsha-collier-bbq-tips-w-pitmaster-sloan-rinaldi/>

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FOOD & DRINK · SEPTEMBER 24, 2024 12:03 PM

The best cookbook for BBQ lovers

Pitmaster, Sloan Rinaldi, talks all about her cookbook and the recipes we can find inside.

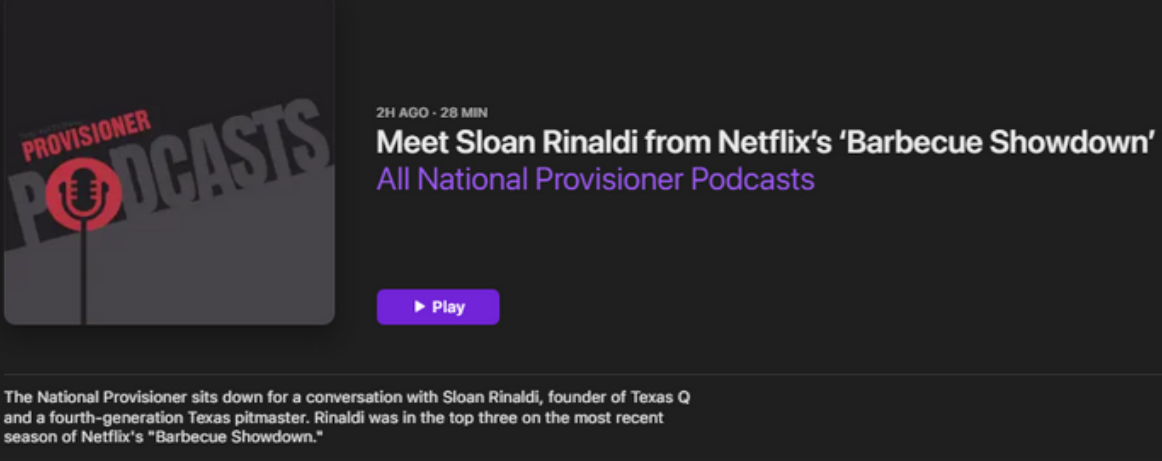
[TexasQ.com](https://www.texasq.com)

BRISKETOLOGY

5 SLOAN RINALDI
PITMASTER

THE NATIONAL PROVISIONER



2H AGO · 28 MIN

Meet Sloan Rinaldi from Netflix's 'Barbecue Showdown'
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The National Provisioner sits down for a conversation with Sloan Rinaldi, founder of Texas Q and a fourth-generation Texas pitmaster. Rinaldi was in the top three on the most recent season of Netflix's "Barbecue Showdown."

<https://www.provisioneronline.com/articles/117650-podcast-episode-181-meet-sloan-rinaldi-from-netflixs-barbecue-showdown>

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In Conversation with Fourth Generation Pitmaster Sloan Rinaldi

October 1, 2024 by Denny Patterson



Image via Sloan Rinaldi

Since appearing on Season 3 of Netflix's hit reality competition series *Barbecue Showdown*, **Sloan Rinaldi** has become a household name when it comes to the art of craft-style barbecue.

A fourth-generation pitmaster from Houston, Texas, Rinaldi decided to pick up the family trade after retiring from the male-dominated industry of construction, where she rose to manage large-scale commercial projects. For 32 years, she worked on sites alongside upwards of 50 men.



Image via Netflix

Wanting to venture into something new, Rinaldi quickly became a pioneer for women and founded **Texas Q** in 2013, driven by her love for smoking BBQ and putting a modern twist on her family's centuries-old recipes. With a line of award-winning barbecue sauces, Texas Q captured the attention of H-E-B, and the brand is now carried in more than 300 stores across the Lone Star State. In 2021, Rinaldi decided it was time to rebrand and meticulously modify her products with high-quality ingredients, eliminating high fructose corn syrup and switching to top-of-the-line meats, distinguishing Texas Q in the highly competitive Texas BBQ market.

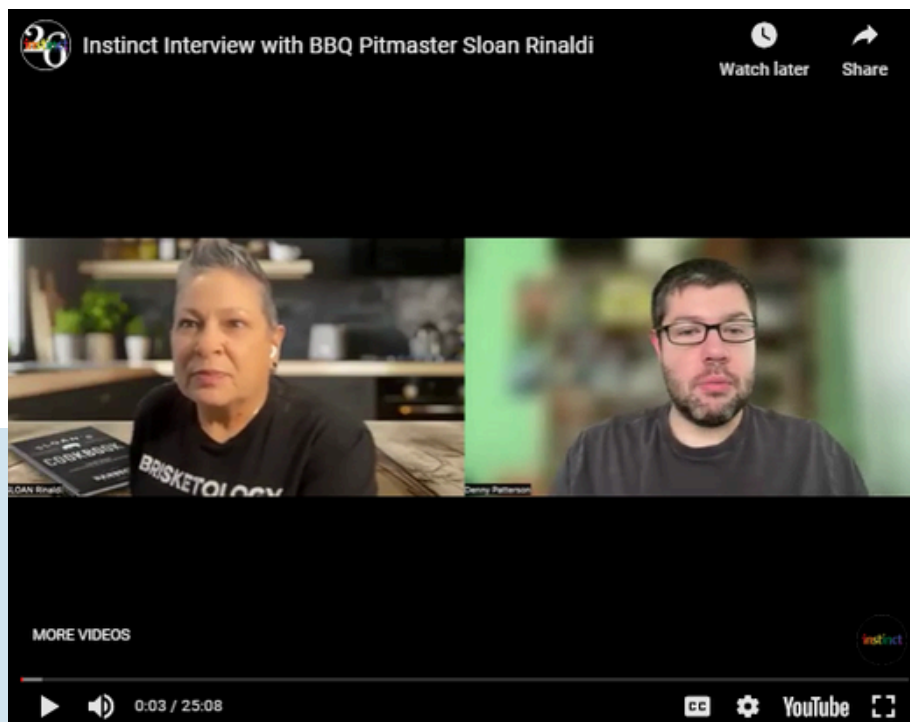
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On top of managing a business and competing on television, Rinaldi also released her highly anticipated *Barbecue Showdown Cookbook*, which features her 13 challenge-winning recipes as seen on the show.



Instinct recently caught up with the celebrated pitmaster to talk more about her Netflix experience and favorite dishes, as well as the journey of following in her family's footsteps, her tumultuous childhood, and breaking barriers for queen women.

Check out the full video interview below.



<https://instinctmagazine.com/in-conversation-with-fourth-generation-pitmaster-sloan-rinaldi/>