

750 miles chasing BBQ 2022

The other day I read an article titled “the best BBQ in every state” and it gave me the idea to make a ride to see how some of them stacked up. My list included CHOP (Clay’s House of Pig) in Tupelo MS, Germantown Commissary In Germantown TN and then Capital Smokehouse and Grill in Little Rock AR. There was a fantastic weather forecast so this would make a great 2 day moto ride. Day one we left out looking for “CHOP. It was a sunny 59 degrees when we left and the colorful foliage and falling leaves made for a good morning ride.



CHOP was easy to find and was in an old bait house. The gravel parking lot was full and at a side door they were handing out a lot of take outs. Inside was like you would expect but they no longer sold bait only BBQ. Lots of local working folks filled the dining area. I ordered a combo plate of ribs, pulled pork and brisket with baked beans and potato salad. When I told the counter person my plans of the BBQ run she suggested their special chocolate pie for desert. Laurissa ordered a pulled pork sandwich with baked beans and slaw. The owner brought our lunch to the table and we talked a little. She and her husband, Clay, bought the bait shop about 20 years ago but it floundered so they decided they would try a BBQ restaurant. They gave it a catchy name and it took off.

They only serve lunch, however. Clay sadly died last February of Covid but she has kept it going. Now on to the food. My ribs and brisket were juicy and tender but fatty with little seasoning or flavor. The pulled port was dry, stringy and also with very little flavor. The baked beans were straight out of a can but the white potato salad was very good. The sauces were vinegar based and either sweet or hot and the plate came with homemade pickle slices. The chocolate pie was very good with lots of gooie chocolate and pecans. The bottom line is, not worth the trip and 2 stars out of 5. Sorry Clay.





The ride to Germantown was more of the same gorgeous and scenic country side.and we got there early so we checked in at the Hotel. Germantown is in a very nice town but WOW, it is very busy. After a short break we headed out to fuel the bike and for some

good ole Memphis BBQ.



We have been to the Commissary many times so we knew what to expect and that is why I put them on the list. We ordered the 4 meat combo (links, chicken, ribs and brisket) with baked beans and potato salad. I knew it would be more than enough for 2 but I still ordered some of their home made banana pudding. Kenny was our waiter and has been there for 26 years. As always the place is packed so we had to park 2 lots down and good

ole Kenny was working hard.



This building looked like it has seen better days and has been added on several times. The train track is only about 10 feet away and when the train goes by the entire place shakes. Our food arrived, was looking good and had their signature deviled egg. The ribs were juicy, meaty and fantastic. They slice the brisket thin and it too was great. They make a tomato based sauce in sweet or hot and is just the way I like it. The chicken did not disappoint but I was about to pop so I saved the link to eat for breakfast. And yes it was good the next morning. Now the banana pudding was starring at me! Laurissa and I both ate a few bites but ran out of room. The only complaint at the Commissary was the pudding had too many vanilla wafers and they were soggy. Yea I know that is picky but I like mine crispy.





Day 2 for the BBQ run started out sunny and a chilly 50 degrees. We pulled out of the parking lot at 8:20 hoping the morning traffic would have thinned but we were wrong. 1 hour later we had made 8 miles. There was road construction and then a traffic accident. Then there was a detour on the road we wanted to take. We finally broke out of the heavy traffic and were on the way to Little Rock.







We made it to Little Rock and it took a minute but we found Capital Smokehouse and Grill. Once again this place was old and rundownlooking, but that that smoky smell is what got us to the front door.





It was 11:30 and the lunch rush was starting. The “grill” in the name was there because they also have blue plate lunch specials. We passed on the meat loaf special and stayed true to our mission. I got ribs, brisket, pulled pork baked beans and potato salad.

Laurissa once again had the smoked chicken.





There sauce was vinegar based and sweet. Their brisket was the best on the trip, moist and full of flavor. Their pulled pork was just as good but the ribs while good could not touch the Commissary's. The beans were best on the trip with a little pork in them and the potato salad was also a standout. OH and the banana pudding was great. We talked with the owner and her family was from Greenwood before moving to Little Rock so we reminisced about going to the Greenwood Christmas parade every year. Turns out that her Dad played Santa for many years before she finally figured it out.

So CHOP scored 2 stars, Commissary scored 4.5 and Capital Smokehouse was a 4.5. Now it was time to head home. I love this ride, through the delta of AR and MS but this time was a little special. In Dumas I came across a little blue light special they going on. Two of the blue lights thought I needed some special attention. They welcomed us to town and then sent us on to the house. GREAT fall ride and I for sure do not want any BBQ any time soon!!!





