

The Great Coastal Texas BBQ Trail

Mumphord's Place

Ricky Mumphord

May 7, 2015

Transcribed by Nancy Brittain

What date was your place established?

February 20, 2000

If customers are going to get ONE item at your restaurant, what should it be?

Turkey Breast and Green Beans

What's your favorite part of making barbecue for your customers?

The one on one contact with customers. Joking with them.

What's one secret you're willing to share about the barbecue business?

Green beans – garlic, bacon and onions.

What makes your barbecue special? Why would a customer come to you instead of another joint?

It's cooked with direct heat – true barbecue... not smoked! Uses a combination of mesquite and oak.

Why did you start a barbecue business?

Family tradition – spent a lot of time barbecuing (at family reunions) enjoyed it and decided to do it all the time and make a little money.

Who/What has had a major influence on your cooking/recipes?

His dad, Thomas, Uncle "sonny" Mumphord and his Uncle Manny. Learned everything from them!

Name a particular person/group you have had the pleasure of serving?

Ricky is a huge Dallas Cowboys fan – her served Jay Novacek. Also, Quinton Aaron – actor from the Blind Side.

What makes you wake up every day and start the grill – what drives you to keep cooking?

Knowing that people are expecting you to be there to serve them and the pleasure of pleasing them.

What is your cooking process? Type of Wood? Type of heat?

Direct heat – no smoking. Combination of mesquite and oak.