

The Great Coastal Texas BBQ Trail

The Fire Pit

Robert Harris

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Transcribed by Joel Novosad.

What date was your place established?

January 1, 2012

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

Brisket & Rib Plate

What was the most difficult decision you've made during your time operating the business?

What location to select

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

See & hearing the satisfaction

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

Pecan wood

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

Quality-tender & juicy

Quantity-very large portions

Customer service-happy, smiling helpers

Why did you start a barbecue business?

Although I never worked in a restaurant, I have always been interested in cooking. BBQ was a natural transition from owning a meat processing facility

What's the history of your business?

When I first opened, I ran the trailer from my house and shop to learn what I could about the business. After some months, I decided on a location in Victoria on Navarro and moved to town. Since, I have been in another location on Navarro and have settled in a new spot on Laurent. I have adapted the menu to serve my customers the best selection possible.

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

Longtime friend, Brenda Janecek. Brenda worked @ Maggie's Meat Market for 25+ years. Since Maggie's has shut down, together Brenda & I have carried on her legacy by offering our customers the famous chicken salad as well as a lot of other items from the iconic restaurant.

Where do you see this business in 10 years?

Owning 5 trailers serving different locations throughout the crossroads and specializing in catering & events.

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

I feel that all of my customers are special. I derive great pleasure putting smiles on all of their faces. But if I have to choose just one, I would say the board members of STEC. We cater their board meeting every month.

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

Drive: I see the business growing. That's exciting. Special orders come in daily and I will not disappoint.

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

Mild pecan wood. Low and slow.