

## **The Great Coastal Texas BBQ Trail**

QP Smokehouse

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Transcribed by

### **What date was your place established?**

1974

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

Smoked Brisket

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

When we decided in 2012 to go full time with operations and expand.

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

Knowing that our customers enjoyed a great meal and seeing generations of families continue to do business with our family.

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

We are sworn to secrecy – never give out your recipes!

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

We are not in this business to get rich – we are in this business we enjoy putting out a quality product that has years of history behind it. We have many great items and selection.

### **Why did you start a barbecue business?**

We were raised in this environment and we enjoy making our clients happy.

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

My grandfather started the business in 1974 (wholesaling) red meat processing and my great grandfather sold him a rotisserie BBQ pit and we have been using it ever since.

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

Grandfather Thomas Limon II.

**Where do you see business in 10 years?**

Internationally known and operating.

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

We had a really impressive feedback with cast members from American Horror Story at Victoria Comic Con and Arron Franklin from Franklin's BBQ in Austin, TX has had the chance to eat our products.

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

Passion for BBQing and making our customers happy and future customers.

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

100% wood burning BBQ pit, mesquite pecan and oak.