SC BBQ Cookbook Bibliography

Page	Reference Text	Citation and Link
6	A History of South Carolina Barbeque	High, Lake E. A History of South Carolina Barbeque. The History Press, 2014. <u>https://amzn.to/42s6CLR</u>
8	America's most influential BBQ pitmasters and personalities	Rupersburg, Nicole. "America's Most Influential BBQ Pitmasters and Personalities." Fox News, Fox News, 29 July 2015, <u>https:// www.foxnews.com/food-drink/americas-most-influential-bbq-pitmasters- and-personalities</u>
8	15 Most Influential Figures in American Barbecue History	Moss, Robert F. "15 Most Influential People in Barbecue History." Southern Living, 2015. <u>https://www.southernliving.com/food/bbq/15-most-influential-people-in-barbecue-history</u>
8	High on the Hog	Taylor, Saddler. "High on the Hog–A South Carolina BBQ Journey." Edible Lowcountry, Volume 1, Issue 3, Fall 2006, pages 35-38. <u>https://www.knowitall.org/document/high-hog-south-carolina-bbq-journey-digital-traditions</u>
9	A History of South Carolina Barbeque	High, Lake E. A History of South Carolina Barbeque. The History Press, 2014. <u>https://amzn.to/42s6CLR</u>
9	History South	Hanchett, Dr. Tom. "Barbecue Any Old Time." History South, 15 July 2016, https://www.historysouth.org/barbecue-old-time/
9	Kris Coppieters	Coppieters, Kris. "Barbecue History: Outdoor Cooking through the Ages." <u>AmazingRibs.com</u> , 13 Mar. 2014, <u>amazingribs.com/barbecue-history-and-culture/barbecue-history/</u>
11	Michael Guasco	Guasco, Michael. "The Misguided Focus on 1619 as the Beginning of Slavery in the U.S. Damages Our Understanding of American History." Smithsonian Magazine, 13 Sept. 2017. <u>https://</u> www.smithsonianmag.com/history/misguided-focus-1619-beginning- slavery-us-damages-our-understanding-american-history-180964873/
11	Shontel Horne	Horne, Shontel. " <u>These Black Pitmasters Are Hustling to Preserve</u> <u>Barbecue's Roots.</u> " HuffPost, HuffPost, 24 June 2019. <u>https:// www.huffpost.com/entry/black-pitmasters-</u> <u>barbecue_l_5d0a5ed1e4b0e560b70d2cf2</u>
12	Max Watman	Watman, Max. "How the Black Creators of Barbecue Were Erased from History." The Daily Beast, The Daily Beast, 21 May 2021, <u>www.thedailybeast.com/how-the-black-creators-of-barbecue-were-</u> <u>erased-from-history</u>
12	BBQ Roots are Connected to Slavery	Atwater, Grady. "BBQ Roots Are Connected to Slavery." The Miami County Republic, 24 Oct. 2019, <u>www.republic-online.com/news/</u> <u>osawatomie/bbq-roots-are-connected-to-slavery/article_113b15e2-</u> <u>f1d4-11e9-8631-c353b4b1f564.html</u>

13	Dr. Conyers	Conyers, Dr. Howard. "SC Pee Dee vs Eastern NC Whole Hog." Howard Conyers, 18 Aug. 2018, <u>www.howardconyers.com/single-post/</u> 2018/08/18/sc-pee-dee-vs-eastern-nc-whole-hog
13	The Cooking Channel	"Out of This World BBQ." Cooking Channel, 2017, www.cookingchanneltv.com/shows/man-fire-food/episodes/out-of-this- world-bbq
16	Michael Twitty	Twitty, Michael. "Antebellum Barbecue Sauce Recipe." Afroculinaria, Afroculinaria, 14 Jan. 2011, <u>afroculinaria.com/2011/01/14/24</u>
16	In a video	Conyers, Howard. "BBQ through Slavery Video." YouTube, 15 Apr. 2020, www.youtube.com/watch?v=l8ml8A2A6Tw&themeRefresh=1
17	What Mrs. Fisher Knows About Old Southern Cooking	Fisher, Abby, et al. What Mrs. Fisher Knows About Old Southern Cooking: Soups, Pickles, Preserves, Etc. : In Facsimile With Historical Notes. Applewood Books, 1995. <u>https://amzn.to/40nbNes</u>
18	child in school	Mansky, Jackie. "Food Historian Reckons with the Black Roots of Southern Food." Smithsonian Magazine, Smithsonian Magazine, Aug. 2017, <u>www.smithsonianmag.com/arts-culture/food-historian-reckons- black-roots-southern-food-180964285/</u> .
19	Mr. Jones's recipe	Twitty, Michael. "Antebellum Barbecue Sauce Recipe." Afroculinaria, 14 Jan. 2011, <u>afroculinaria.com/2011/01/14/24/</u> .
27	Charleston Magazine	"Sweet & Spicy Smoked Pork with Lowcountry Vinegar Sauce I Charleston Magazine." Charleston SC I, 10 Mar. 2011, <u>charlestonmag.com/charleston_magazine/recipe/</u> <u>sweet_spicy_smoked_pork_with_lowcountry_vinegar_sauce</u> .
29	Orangeburg's Times and Democrat	The Times and Democrat (Orangeburg, South Carolina) · Wed, Jul 26, 2000 · Page 18 (<u>newspapers.com</u>)
32	Food & Wine	"Three Essential Carolina Barbecue Sauces." Food & Wine. Sept. 2010. pg. 110. <u>https://admin.charlestoncvb.com/storage/press/pdf/</u> 829162601113250.pdf
33	Barbecue Lover's: The Carolinas	Moss, Robert F. Barbecue Lover's the Carolinas: Restaurants, Markets, Recipes and Traditions. Rowman and Littlefield, 2015. <u>https://amzn.to/</u> <u>3FJfAuz</u>
34	Charting the Mustard Line	Moss, Robert F. "Charting the Mustard Line." <u>yahoo.com</u> , 2018, <u>https://</u> www.yahoo.com/news/charting-mustard-line-193156754.html
35	Hite's Restaurant Facebook Group	https://www.facebook.com/groups/59203048428/
35	The State	In The Spotlight: Hite's Drive-In Newspaper 18 Jan. 2007 I The State (Columbia, SC) Page: 1 I Section: Neighbors 6.
35	Marvin Hendrix	Bites from Hite's, Newspaper. 20 Jan 2007, The State (Columbia, SC) Sat • Page 17 (<u>newspapers.com</u>)
35	Lexington	Paeth, S. R. (2010). Lexington. Arcadia Publishing. <u>https://amzn.to/</u> <u>3TtLVeJ</u>

37	Southern Living	Moss, Robert F. "Charting the Mustard Line." <u>yahoo.com</u> , 2018, <u>https://www.yahoo.com/news/charting-mustard-line-193156754.html</u>
40	People Magazine	"Carolina's Secret Sauce." Peoplemag, 2022, <u>people.com/archive/</u> carolinas-secret-sauce/.
42	Barbecue Lover's: The Carolinas	Moss, Robert F. Barbecue Lover's the Carolinas: Restaurants, Markets, Recipes and Traditions. Rowman and Littlefield, 2015. <u>https://amzn.to/</u> <u>3FJfAuz</u>
42	Charleston City Paper	Moss, R. F. (2011, March 2). An Orangeburg family spawns a loosely connected barbecue empire across S.C. Charleston City Paper. <u>https://charlestoncitypaper.com/2011/03/02/an-orangeburg-family-spawns-a-loosely-connected-barbecue-empire-across-s-c/</u>
43	Teresa Hatchell	Earl Dukes Barbecue - Still Going Strong. The Times and Democrat. Orangeburg, SC. Wed, Jul 26, 2000 · Page 17 (<u>newspapers.com</u>)
43	1978 interview	His Name Might As Well Be 'Barbecue.' The Times and Democrat. Orangeburg, SC · Sunday, April 16, 1978 (<u>newspapers.com</u>)
48	The State	"Success crowns fest at Mullins." The State. Columbia, SC Fri, Aug 12, 1932 · Page 10 (<u>newspapers.com</u>)
49	Town	Lee, M. Linda. "TOWN July 2014." Issuu, 27 June 2014, <u>issuu.com/</u> cjdesigns/docs/town july 2014 flipbook.
50	recipe	The Times and Democrat (Orangeburg, South Carolina) · Wed, Jul 26, 2000 · Page 18 (<u>newspapers.com</u>)
53	In the article	WMBF. "Four BBQ Sauces Flavor South Carolina." <u>https://</u> www.wmbfnews.com, WMBF, 8 June 2017, <u>www.wmbfnews.com/story/</u> 35617537/four-bbq-sauces-flavor-south-carolina/.
55	Local Life	"BBQ like a pro-Local Life." Local Life, 27 May 2022, www.locallifesc.com/bbq-like-a-pro/.
56	with this recipe	"Hickory-Smoked Pork Shoulder & Carolina Barbecue Sauce I Charleston Magazine." Charleston SC I, 14 Oct. 2009, <u>charlestonmag.com/charleston_magazine/recipe/</u> <u>hickory_smoked_pork_shoulder_carolina_barbecue_sauce</u> .
57	Times and Democrat	The Times and Democrat (Orangeburg, South Carolina) \cdot Wed, Jul 26, 2000 \cdot Page 1 (<u>newspapers.com</u>)
58	this adaptation	"Whole-Roasted Fish with Gullah Country Moppin' Sauce." jamesbeard.org, James Beard Foundation, 2016, <u>www.jamesbeard.org/</u> recipes/whole-roasted-fish-with-gullah-country-moppin-sauce.
60	Kingsford Charcoal site	"Swig & Swine Smoked BBQ Wings." Kingsford®, 4 Aug. 2020, www.kingsford.com/recipes/swig-swine-smoked-bbq-wings/.
60	Westopoly	"A Little Swig and a Lotta Swine." Westopoly 2 July 2014, <u>http://westof.net/wordpress/wp-content/uploads/2014/07/Westopoly-July-2-LowRes.pdf</u>

64	Pratesi Living	Pratesi, Gwen. "Cherrywood BBQ & Ale House on Kiawah Island, SC and a Recipe for Cherrywood Signature BBQ Sauce." Pratesi Living, 22 June 2012, <u>www.pratesiliving.com/cherrywood-bbq-ale-house-on-</u> kiawah-island-sc-and-a-recipe-for-cherrywood-signature-bbq-sauce/2/.
65	Herald-Journal Stroller Cookbook	"Black Jack BBQ Sauce." Stroller Cookbook '94. Spartanburg Herald Journal. 1994 ed.
69	starchefs.com	"Smoked Chicken Wings with Alabama White Sauce I <u>StarChefs.com</u> ." <u>archive.org</u> , 2013, <u>web.archive.org/web/20201118173009/</u> <u>www.starchefs.com/cook/savory/aaron-siegel/smoked-chicken-wings-alabama-white-sauce</u>
70	WBTW	Lambertsen, Kristen. "Budget Gourmet: Moe's Original BBQ'S Alabama White Sauce." WBTW, WBTW, 20 Feb. 2015, <u>www.wbtw.com/news/</u> budget-gourmet-moes-original-bbqs-alabama-white-sauce/959685072/.
71	Today Show	Congleton, Nathan. "Grilled Chicken Wings with Alabama White Sauce Recipe." <u>TODAY.com</u> , TODAY, 28 Jan. 2020, <u>www.today.com/recipes/</u> grilled-chicken-wings-alabama-white-sauce-recipe-t172486
71	AL.com	Wake, Matt. "The Origins of Alabama-Style White Barbecue Sauce." Al, 23 Oct. 2017, <u>www.al.com/entertainment/2017/10/</u> alabama_white_barbecue_sauce_b.html.
73	Bon Appétit	"Peach-Mustard Sauce." Bon Appétit, Bon Appétit, 22 May 2018, www.bonappetit.com/recipe/peach-mustard-sauce? _ga=2.207726742.584966026.1671034637-746027407.1671034627
74	Eater	Diez, Patty. "A Green Chile Barbecue Sauce Recipe from Pitmaster John Lewis." Eater, Eater, 24 Nov. 2020, <u>www.eater.com/21587618/</u> green-chile-barbecue-sauce-recipe-pitmaster-john-lewis.
76	Lowcountry Cuisine	"Home Team BBQ: Chef Jason Rheinwald's Double-Cut Pork Chops with Charred Salsa Verde From." Lowcountry Cuisine Magazine, 6 Dec. 2019, <u>lowcountrycuisinemag.com/recipes/double-cut-pork-chops-with- charred-salsa-verde-from-home-team-bbqs-chef-jason-rheinwald/</u> .
76	Man Fire Food	Channel, Cooking. "Charred Salsa Verde." Cooking Channel, Cooking Channel, 20 July 2018, <u>www.cookingchanneltv.com/recipes/charred-salsa-verde-5365188</u> .
77	"Cue Summer" feature	"'Cue Summer I Charleston Magazine." Charleston SC I, 10 Mar. 2011, <u>charlestonmag.com/cue_summer</u> .
78	published this recipe	Raskin, Hanna. "Bourbon-Glazed Pork Shoulder Recipe." Post and Courier, 11 Jan. 2017, <u>www.postandcourier.com/food/cookbook-redux/bourbon-glazed-pork-shoulder-recipe/article_f2a737f8-d2a7-11e6-a24c-4beacc319c13.html</u> .
78	Food & Wine	Bonem, M. (2022, October 19). The Difference Between Sorghum and Molasses. Food & Wine. <u>https://www.foodandwine.com/condiments/</u> difference-between-sorghum-and-molasses

79	for a feature	Pietras, Emily. "Six Local Chefs Share Their Pregame Recipe Picks for Football Season." Greenville Journal, 31 Aug. 2017, greenvillejournal.com/eat-drink/six-local-chefs-share-pregame-recipe- picks-football-season/.
88	Today Show	"Blackjack Barbecue Pork Shoulder." <u>TODAY.com</u> , TODAY, 20 June 2008, <u>www.today.com/recipes/blackjack-barbecue-pork-shoulder-wbrp25285074</u> .
92	starchefs.com	"Smoked Chicken Wings with Alabama White Sauce I <u>StarChefs.com</u> ." <u>archive.org</u> , 2013, <u>web.archive.org/web/20201118173009/</u> <u>www.starchefs.com/cook/savory/aaron-siegel/smoked-chicken-wings-</u> <u>alabama-white-sauce</u> .
93	Today Show	Congleton, Nathan. "Grilled Chicken Wings with Alabama White Sauce Recipe." TODAY.com, TODAY, 28 Jan. 2020, <u>www.today.com/recipes/</u> grilled-chicken-wings-alabama-white-sauce-recipe-t172486
94	Charleston Magazine	Matthews, Mary. "Fruity Beer Can Chicken I Charleston Magazine." Charleston SC I, 10 Mar. 2011, <u>charlestonmag.com/</u> <u>charleston_magazine/recipe/fruity_beer_can_chicken</u>
95	Texas Monthly	Vaughn, Daniel. "Interview: John Lewis of La Barbecue : TMBBQ." Tmbbq.com, 17 July 2016, <u>tmbbq.com/interview-john-lewis-of-la-</u> <u>barbecue/</u>
95	Pickle juice	Slovelad. "What Is Franklin NOT Telling?" Big Green Egg - EGGhead Forum - the Ultimate Cooking Experience, 27 May 2017, eggheadforum.com/discussion/1206050/what-is-franklin-not-telling.
103	National Post	Brehaut, Laura. "Pitmaster Rodney Scott Shares His Secrets and the Love." Nationalpost, 29 Sept. 2021, <u>nationalpost.com/life/food/pitmaster-rodney-scott-shares-his-secrets-and-the-love</u> .
104	Rien Fertel	Fertel, Rien. The One True Barbecue: Fire, Smoke, and the Pitmasters Who Cook the Whole Hog. Simon and Schuster, 2017. <u>https://amzn.to/3yXqn0C</u>
107	Rodney Scott's World of BBQ	Scott, Rodney, and Lolis Eric Elie. Rodney Scott's World of BBQ: Every Day Is a Good Day: A Cookbook. Clarkson Potter, 2021. <u>https://amzn.to/40jCUa0</u>
107	Whole Hog BBQ	Jones, Sam, and Daniel Vaughn. Whole Hog BBQ: The Gospel of Carolina Barbecue With Recipes From Skylight Inn and Sam Jones BBQ [a Cookbook]. Ten Speed Press, 2019. https://amzn.to/3yX6uGK
108	Barbecue Lover's: The Carolinas	Moss, Robert F. Barbecue Lover's the Carolinas: Restaurants, Markets, Recipes and Traditions. Rowman and Littlefield, 2015. <u>https://amzn.to/3FJfAuz</u>
108	Biggest Mistake	"Professional BBQ - Pat Martin's Whole Hog BBQ." YouTube, 13 Apr. 2021, <u>www.youtube.com/watch?v=vKF8JUfbMZc</u> . Accessed 3 Feb. 2023.

108	Just Have to Try	Buschardt, Steph. "Fire in the Soul: PW Talks with Pat Martin." <u>PublishersWeekly.com</u> , 1 Apr. 2022, <u>www.publishersweekly.com/pw/by-</u> <u>topic/authors/interviews/article/88911-fire-in-the-soul-pw-talks-with-pat-</u> <u>martin.html</u> . Accessed 3 Feb. 2023.
108	Why Whole Hog is Better	Singer, Mike. "BBQ&A: Pitmaster Ed Mitchell's Grilling Tips." Cooking Channel, Cooking Channel, 25 June 2014, <u>www.cookingchanneltv.com/</u> <u>devour/2014/06/pitmaster-ed-mitchell-grilling-tips</u> . Accessed 3 Feb. 2023
108	Whole Hog BBQ	Jones, Sam, and Daniel Vaughn. Whole Hog BBQ: The Gospel of Carolina Barbecue With Recipes From Skylight Inn and Sam Jones BBQ [a Cookbook]. Ten Speed Press, 2019. https://amzn.to/3yX6uGK
109	Use of Injections	Rempe, Greg. "Dr. Howard Conyers – Whole Hog Expert and Rocket Scientist!" <u>thebbgcentralshow.com</u> , 16 May 2019, <u>thebbgcentralshow.com/dr-howard-conyers-whole-hog-expert-and-</u> <u>rocket-scientist/</u> . Accessed 4 Feb. 2023.
109	Rodney Scott's World of BBQ	Scott, Rodney, and Lolis Eric Elie. Rodney Scott's World of BBQ: Every Day Is a Good Day: A Cookbook. Clarkson Potter, 2021. <u>https://amzn.to/40jCUa0</u>
109	Whole Hog BBQ	Jones, Sam, and Daniel Vaughn. Whole Hog BBQ: The Gospel of Carolina Barbecue With Recipes From Skylight Inn and Sam Jones BBQ [a Cookbook]. Ten Speed Press, 2019. https://amzn.to/3yX6uGK
112	The State	"Who Knew There Was so Much to 'Que?" The State, The State, 21 Mar. 2012, www.thestate.com/article14401001.html
113	Charleston City Paper	Gidick, Kinsey, and Kinsey Gidick. "Get in the Pit With Barbecue Badass Jimmy Hagood." Charleston City Paper, 16 Feb. 2011, <u>charlestoncitypaper.com/2011/02/16/get-in-the-pit-with-barbecue- badass-jimmy-hagood</u> .
113	In a feature	"Cue Summer I Charleston Magazine." Charleston SC I, 10 Mar. 2011, charlestonmag.com/cue_summer.
114	Today Show	"Blackjack Barbecue Pork Shoulder." <u>TODAY.com</u> , TODAY, 20 June 2008, <u>www.today.com/recipes/blackjack-barbecue-pork-shoulder-wbrp25285074</u> .
115	Food & Wine	Brock, Sean. "Carolina Pulled Pork Recipe." Food & Wine, 2013, www.foodandwine.com/recipes/carolina-pulled-pork.
116	Charleston Magazine	"Hickory-Smoked Pork Shoulder & Carolina Barbecue Sauce I Charleston Magazine." Charleston SC I, 14 Oct. 2009, <u>charlestonmag.com/charleston_magazine/recipe/</u> <u>hickory_smoked_pork_shoulder_carolina_barbecue_sauce</u>
117	This recipe	Raskin, Hanna. "Bourbon-Glazed Pork Shoulder Recipe." Post and Courier, 11 Jan. 2017, <u>www.postandcourier.com/food/cookbook-redux/bourbon-glazed-pork-shoulder-recipe/article_f2a737f8-d2a7-11e6-a24c-4beacc319c13.html</u>

118	Charleston Magazine	"Bone-in Smoked Ham I Charleston Magazine." Charleston SC I, 17 Nov. 2014, <u>charlestonmag.com/recipes/bone_in_smoked_ham</u>
119	Charleston Magazine	Johnson, Lauren, and Marion Sullivan. "Rooted in Tradition." Charleston Magazine, 9 Aug. 2017. <u>https://charlestonmag.com/features/</u> rooted_in_tradition
120	Rodney Scott's World of BBQ	Scott, Rodney, and Lolis Eric Elie. Rodney Scott's World of BBQ: Every Day Is a Good Day: A Cookbook. Clarkson Potter, 2021. <u>https://amzn.to/40jCUa0</u>
120	<u>AL.com</u>	Bob Carlton, bcarlton@al.com. "The Story of Rodney and Nick, Brothers in Barbecue." Al, 3 July 2020, <u>www.al.com/life/2020/07/the-story-of-rodney-and-nick-brothers-in-barbecue.html</u>
120	Washington Post	Carman, Tim. "How a Small-town Pitmaster Turned a Dying Cuisine Into the Stuff of Celebrity." Washington Post, 16 July 2018, www.washingtonpost.com/lifestyle/food/how-a-small-town-pitmaster- turned-a-dying-cuisine-into-the-stuff-of-celebrity/2018/07/16/ e525e244-8135-11e8-b658-4f4d2a1aeef1_story.html
121	Rodney Scott's World of BBQ	Scott, Rodney, and Lolis Eric Elie. Rodney Scott's World of BBQ: Every Day Is a Good Day: A Cookbook. Clarkson Potter, 2021. <u>https://amzn.to/40jCUa0</u>
122	Recipes	Scott, Rodney. "Rodney Scott's Famous Carolina-Style Ribs Recipe." TODAY, 10 Aug. 2020, www.today.com/recipes/rodney-scott-s-famous- carolina-style-ribs-recipe-t188969.
123	Recipes	Scott, Rodney. "Rodney Scott's Famous Carolina-Style Ribs Recipe." TODAY, 10 Aug. 2020, www.today.com/recipes/rodney-scott-s-famous- carolina-style-ribs-recipe-t188970
124	Greenville Journal	Pietras, Emily. "Six Local Chefs Share Their Pregame Recipe Picks for Football Season." Greenville Journal, 31 Aug. 2017, greenvillejournal.com/eat-drink/six-local-chefs-share-pregame-recipe- picks-football-season/
125	Charleston Magazine	Matthews, Mary. "Firefly Sweet Tea Bourbon-Glazed Pork Ribs I Charleston Magazine." Charleston SC I, 10 Mar. 2011, <u>charlestonmag.com/charleston_magazine/recipe/</u> firefly_sweet_tea_bourbon_glazed_pork_ribs
125	Amazingribs.com	Coppieters, Kris. "Are My Ribs Ready Yet?" Meathead's AmazingRibs.com, 24 Apr. 2021, <u>amazingribs.com/tested-recipes/pork-</u> ribs-recipes/are-my-ribs-ready-yet
127	The State	"Who Knew There Was so Much to 'Que?" The State, The State, 21 Mar. 2012, <u>www.thestate.com/article14401001.html</u>
131	Lowcountry Cuisine	"Rivertowne Public House's Seared Pork Belly and Yellow Corn Panise." Lowcountry Cuisine Magazine, 22 Nov. 2017, lowcountrycuisinemag.com/recipes/rivertowne-public-houses-seared- pork-belly-and-yellow-corn-panise/

132Lowcountry Cuisine"Bert's Smokey Blueberry and Honey Pork Chop Marinade." Lowcountry Cuisine Magazine, 30 July 2018, Lowcountry Cuisine Magazine, 30 July 2018, Lowcountry Cuisine Magazine, 30 July 2018, Lowcountry Cuisine Magazine, 6 Dec. 2019, Iowcountry Cuisine Magazine, 7 Dec. 2019, Iowcountry Cuisine, 7 D			
with Charred Salsa Verde From." Lowcountry Cuisine Magazine, 6 Dec. 2019, Jowcountry Cuisine mag.com/recipes/double-cut-pont-chores-with- charred-salsax-verde/from-home-team-bdgs-chefjason-rheimvald/134Texas MonthlyVaughn, Daniel. "A Sausage Evolution." Texas Monthly, 30 May 2017, www.texasmonthly.com/bdg/a-sausage-evolution.136RecipesJohnson, Lauren, and Marion Sullivan. "Bringing the Heat." Charlestonmag.com, Aug. 2018, charlestonmag.com/features/ bringing_the_heat137RecipesJohnson, Lauren, and Marion Sullivan. "Bringing the Heat." Charlestonmag.com, Aug. 2018, charlestonmag.com/features/ bringing_the_heat139shared this recipe"Grilled Pork Tenderloin with Peach-Mustard Sauce." Bon Appétit, Bon Appétit, 22 May 2018, www.bonappetit.com/recipe/pork-tenderloin-with- peach-mustard-sauce139Rodney ScottSullivan, Claire. "Get Ready for Barbecue Season With the Help of These Two New Cookbooks." Martha Stewart, 9 Apr. 2021, www.marthastewart.com/8090168/barbecue-books-tips-rodney-scott- adrian-miller140August 2016Draper, David. " Recipe: Chef Anthony Gray's Wild-Boar Bacon." Field & Stream. 1 Aug. 2016. https://www.fieldandstream.com/blogs/the-wild- chef/recipe-chef-anthony-grays.wild-boar bacon."144starchefs.com"Smoked Chicken Wings with Alabama White Sauce145Greenville JournalPietras, Emily. "Six Local Chefs Share Their Pregame Recipe Picks for Football Season." Greenville Journal, 31 Aug. 2017, greenvilleJournal.com/eat-drink/six-local-chefs-share-pregame-recipe- picks-football-season." TODAY.com, TODAY, 28 Jan. 2020, www.today.com/recipes/ grilled-chicken-wings- alabama-white-sauce-146The Local Palate"Grill	132	Lowcountry Cuisine	
Image: Section of the sectin of the section of the section of the	133	Lowcountry Cuisine	with Charred Salsa Verde From." Lowcountry Cuisine Magazine, 6 Dec. 2019, lowcountrycuisinemag.com/recipes/double-cut-pork-chops-with-
Charlestonmag.com, Aug. 2018, charlestonmag.com/features/ bringing_the_heat137RecipesJohnson, Lauren, and Marion Sullivan. "Bringing the Heat." Charlestonmag.com, Aug. 2018, charlestonmag.com/features/ bringing_the_heat139shared this recipe"Grilled Port Fenderloin with Peach-Mustard Sauce." Bon Appétit, Bon Appétit, 22 May 2018, www.bonappetit.com/recipe/pork-tenderloin-with- peach-mustard-sauce139Rodney ScottSullivan, Claire. "Get Ready for Barbecue Season With the Help of These Two New Cookbooks." Martha Stewart, 9 Apr. 2021, www.marthastewart.com/8090168/barbecue-books-tips-rodney-scott- adrian-miller140August 2016Draper, David. " Recipe: Chef Anthony Gray's Wild-Boar Bacon." Field & Stream. 1 Aug. 2016. https://www.fieldandstream.com/blogs/the-wild- chef/recipe-chef-anthony-grays-wild-boar-bacon/142Index-JournalSitarz, Joseph. "No Bonz About It." The Index-Journal. Greenwood, SC, adu 2012, Wed - Page 6 (newspapers.com)144starchefs.com"Smoked Chicken Wings with Alabama White Sauce I StarChefs.com." archive.org, 2013, web.archive.org/web/20201118173009/ www.starchefs.com/cod/savory/aaron-siegel/smoked-chicken-wings- alabama-white-sauce146The Local Palate"Grilled Jalapeño Honey Mustard Wings." The Local Palate, 1 Mar. 2015, thelocalpalate.com/recipes/grilled-jalapeno-honey-mustard-wings/147Today ShowCongleton, Nathan. "Grilled Chicken Wings with Alabama White Sauce recipe." TODAY.com, TODAY, 28 Jan. 2020, www.today.com/recipes/ grilled-chicken-wings-alabama-white-sauce-ercepe-1172486	134	Texas Monthly	
Image: Charlestonmag.com, Aug. 2018, charlestonmag.com/features/ bringing_the_heat139shared this recipe"Grilled Pork Tenderloin with Peach-Mustard Sauce." Bon Appétit, Bon Appétit, 22 May 2018, www.bonappetit.com/recipe/pork-tenderloin-with- peach-mustard-sauce139Rodney ScottSullivan, Claire. "Get Ready for Barbecue Season With the Help of These Two New Cookbooks." Martha Stewart, 9 Apr. 2021, www.marthastewart.com/8090168/barbecue-books-tips-rodney-scott- adrian-miller140August 2016Draper, David. " Recipe: Chef Anthony Gray's Wild-Boar Bacon." Field & Stream. 1 Aug. 2016. https://www.fieldandstream.com/blogs/the-wild- chef/recipe-chef-anthony-grays-wild-boar-bacon/142Index-JournalSitarz, Joseph. "No Bonz About It." The Index-Journal. Greenwood, SC, 08 Aug 2012, Wed - Page 6 (newspapers.com)144starchefs.com"Smoked Chicken Wings with Alabama White Sauce I StarChefs.com." archive.org, 2013, web.archive.org/web/20201118173009/ www.starchefs.com/aarchize.org/aeon-siegel/smoked-chicken-wings- alabama-white-sauce145Greenville JournalPietras, Emily. "Six Local Chefs Share Their Pregame Recipe Picks for Football Season." Greenville Journal, 31 Aug. 2017, greenvillejournal.com/eat-drink/six-local-chefs-share-pregame-recipe- picks-football-season/146The Local Palate"Grilled Jalapeño Honey Mustard Wings." The Local Palate, 1 Mar. 2015, thelocalpalate.com/recipes/grilled-jalapeno-honey-mustard-wings/ grilled-chicken-wings-alabama-white-sauce-recipe-1172486149Included this recipe"Lemon-Pepper Chicken." Bon Appétit, Bon Appétit, 22 May 2018,	136	Recipes	Charlestonmag.com, Aug. 2018, charlestonmag.com/features/
Appétit, 22 May 2018, www.bonappetit.com/recipe/pork-tenderloin-with- peach-mustard-sauce139Rodney ScottSullivan, Claire. "Get Ready for Barbecue Season With the Help of These Two New Cookbooks." Martha Stewart, 9 Apr. 2021, www.marthastewart.com/8090168/barbecue-books-tips-rodney-scott- adrian-miller140August 2016Draper, David. " Recipe: Chef Anthony Gray's Wild-Boar Bacon." Field & Stream. 1 Aug. 2016. https://www.fieldandstream.com/blogs/the-wild- chef/recipe-chef-anthony-grays-wild-boar-bacon/142Index-JournalSitarz, Joseph. "No Bonz About It." The Index-Journal. Greenwood, SC, 08 Aug 2012, Wed - Page 6 (newspapers.com)144starchefs.com"Smoked Chicken Wings with Alabama White Sauce I StarChefs.com." archive.org/web/20201118173009/ www.starchefs.com/cook/savory/aaron-siegel/smoked-chicken-wings- alabama-white-sauce145Greenville JournalPietras, Emily. "Six Local Chefs Share Their Pregame Recipe Picks for Football Season." Greenville Journal, 31 Aug. 2017, greenvilleJournal.com/eat-drink/six-local-chefs-share-pregame-recipe- picks-football-season/146The Local Palate"Grilled Jalapeño Honey Mustard Wings." The Local Palate, 1 Mar. 2015, thelocalpalate.com/recipes/grilled-jalapeno-honey-mustard-wings/ grilled-chicken-wings-alabama-white-sauce-147Today ShowCongleton, Nathan. "Grilled Chicken Wings with Alabama White Sauce149Included this recipe"Lemon-Pepper Chicken." Bon Appétit, Bon Appétit, 22 May 2018,	137	Recipes	Charlestonmag.com, Aug. 2018, charlestonmag.com/features/
These Two New Cookbooks." Martha Stewart, 9 Apr. 2021, www.marthastewart.com/8090168/barbecue-books-tips-rodney-scott- adrian-miller140August 2016Draper, David. " Recipe: Chef Anthony Gray's Wild-Boar Bacon." Field & Stream. 1 Aug. 2016. https://www.fieldandstream.com/blogs/the-wild- chef/recipe-chef-anthony-grays-wild-boar-bacon/142Index-JournalSitarz, Joseph. "No Bonz About It." The Index-Journal. Greenwood, SC, 08 Aug 2012, Wed • Page 6 (newspapers.com)144starchefs.com"Smoked Chicken Wings with Alabama White Sauce I StarChefs.com." archive.org, 2013, web.archive.org/web/20201118173009/ www.starchefs.com/cook/savory/aaron-siegel/smoked-chicken-wings- alabama-white-sauce145Greenville JournalPietras, Emily. "Six Local Chefs Share Their Pregame Recipe Picks for Football Season." Greenville Journal, 31 Aug. 2017, greenvillejournal.com/eat-drink/six-local-chefs-share-pregame-recipe- picks-football-season/146The Local Palate"Grilled Jalapeño Honey Mustard Wings." The Local Palate, 1 Mar. 2015, thelocalpalate.com/recipes/grilled-jalapeno-honey-mustard-wings/147Today ShowCongleton, Nathan. "Grilled Chicken Wings with Alabama White Sauce Recipe." TODAY.com, TODAY, 28 Jan. 2020, www.today.com/recipes/ grilled-chicken-wings-alabama-white-sauce-recipe-t172486	139	shared this recipe	Appétit, 22 May 2018, www.bonappetit.com/recipe/pork-tenderloin-with-
Stream. 1 Aug. 2016. https://www.fieldandstream.com/blogs/the-wild- chef/recipe-chef-anthony-grays-wild-boar-bacon/142Index-JournalSitarz, Joseph. "No Bonz About It." The Index-Journal. Greenwood, SC, 08 Aug 2012, Wed • Page 6 (newspapers.com)144starchefs.com"Smoked Chicken Wings with Alabama White Sauce I StarChefs.com." archive.org, 2013, web.archive.org/web/20201118173009/ www.starchefs.com/cook/savory/aaron-siegel/smoked-chicken-wings- alabama-white-sauce145Greenville JournalPietras, Emily. "Six Local Chefs Share Their Pregame Recipe Picks for Football Season." Greenville Journal, 31 Aug. 2017, greenvillejournal.com/eat-drink/six-local-chefs-share-pregame-recipe- picks-football-season/146The Local Palate"Grilled Jalapeño Honey Mustard Wings." The Local Palate, 1 Mar. 2015, thelocalpalate.com/recipes/grilled-jalapeno-honey-mustard-wings/147Today ShowCongleton, Nathan. "Grilled Chicken Wings with Alabama White Sauce Recipe." TODAY.com, TODAY, 28 Jan. 2020, www.today.com/recipes/ grilled-chicken-wings-alabama-white-sauce-recipe-t172486149Included this recipe"Lemon-Pepper Chicken." Bon Appétit, Bon Appétit, 22 May 2018,	139	Rodney Scott	These Two New Cookbooks." Martha Stewart, 9 Apr. 2021, www.marthastewart.com/8090168/barbecue-books-tips-rodney-scott-
144starchefs.com"Smoked Chicken Wings with Alabama White Sauce I StarChefs.com." archive.org, 2013, web.archive.org/web/20201118173009/ www.starchefs.com/cook/savory/aaron-siegel/smoked-chicken-wings- alabama-white-sauce145Greenville JournalPietras, Emily. "Six Local Chefs Share Their Pregame Recipe Picks for Football Season." Greenville Journal, 31 Aug. 2017, greenvillejournal.com/eat-drink/six-local-chefs-share-pregame-recipe- picks-football-season/146The Local Palate"Grilled Jalapeño Honey Mustard Wings." The Local Palate, 1 Mar. 2015, thelocalpalate.com/recipes/grilled-jalapeno-honey-mustard-wings/147Today ShowCongleton, Nathan. "Grilled Chicken Wings with Alabama White Sauce Recipe." TODAY.com, TODAY, 28 Jan. 2020, www.today.com/recipes/ grilled-chicken-wings-alabama-white-sauce-recipe-t172486149Included this recipe"Lemon-Pepper Chicken." Bon Appétit, Bon Appétit, 22 May 2018,	140	August 2016	Stream. 1 Aug. 2016. https://www.fieldandstream.com/blogs/the-wild-
archive.org, 2013, web.archive.org/web/20201118173009/ www.starchefs.com/cook/savory/aaron-siegel/smoked-chicken-wings- alabama-white-sauce145Greenville JournalPietras, Emily. "Six Local Chefs Share Their Pregame Recipe Picks for Football Season." Greenville Journal, 31 Aug. 2017, greenvillejournal.com/eat-drink/six-local-chefs-share-pregame-recipe- picks-football-season/146The Local Palate"Grilled Jalapeño Honey Mustard Wings." The Local Palate, 1 Mar. 2015, thelocalpalate.com/recipes/grilled-jalapeno-honey-mustard-wings/147Today ShowCongleton, Nathan. "Grilled Chicken Wings with Alabama White Sauce Recipe." TODAY.com, TODAY, 28 Jan. 2020, www.today.com/recipes/ grilled-chicken-wings-alabama-white-sauce-recipe-t172486149Included this recipe"Lemon-Pepper Chicken." Bon Appétit, Bon Appétit, 22 May 2018,	142	Index-Journal	
Football Season." Greenville Journal, 31 Aug. 2017, greenvillejournal.com/eat-drink/six-local-chefs-share-pregame-recipe- picks-football-season/146The Local Palate"Grilled Jalapeño Honey Mustard Wings." The Local Palate, 1 Mar. 2015, thelocalpalate.com/recipes/grilled-jalapeno-honey-mustard-wings/147Today ShowCongleton, Nathan. "Grilled Chicken Wings with Alabama White Sauce Recipe." TODAY.com, TODAY, 28 Jan. 2020, www.today.com/recipes/ grilled-chicken-wings-alabama-white-sauce-recipe-t172486149Included this recipe"Lemon-Pepper Chicken." Bon Appétit, Bon Appétit, 22 May 2018,	144	starchefs.com	archive.org, 2013, <u>web.archive.org/web/20201118173009/</u> www.starchefs.com/cook/savory/aaron-siegel/smoked-chicken-wings-
2015, thelocalpalate.com/recipes/grilled-jalapeno-honey-mustard-wings/147Today ShowCongleton, Nathan. "Grilled Chicken Wings with Alabama White Sauce Recipe." TODAY.com, TODAY, 28 Jan. 2020, www.today.com/recipes/ grilled-chicken-wings-alabama-white-sauce-recipe-t172486149Included this recipe"Lemon-Pepper Chicken." Bon Appétit, Bon Appétit, 22 May 2018,	145	Greenville Journal	Football Season." Greenville Journal, 31 Aug. 2017, greenvillejournal.com/eat-drink/six-local-chefs-share-pregame-recipe-
Recipe." TODAY.com, TODAY, 28 Jan. 2020, www.today.com/recipes/ grilled-chicken-wings-alabama-white-sauce-recipe-t172486149Included this recipe"Lemon-Pepper Chicken." Bon Appétit, Bon Appétit, 22 May 2018,	146	The Local Palate	
	147	Today Show	Recipe." TODAY.com, TODAY, 28 Jan. 2020, www.today.com/recipes/
	149	Included this recipe	

Charleston Magazine	"Cue Summer I Charleston Magazine." Charleston SC I, 10 Mar. 2011, charlestonmag.com/cue_summer.
Food & Wine	Heck, Mary Francis. "How to Smoke a Thanksgiving Turkey on Your BBQ." Food & Wine, 13 Nov. 2020, <u>www.foodandwine.com/cooking-techniques/thanksgiving-smoked-turkey-bbq-how-to</u>
A History of South Carolina Barbeque	High, Lake E. A History of South Carolina Barbeque. The History Press, 2014. <u>https://amzn.to/42s6CLR</u>
Rien Fertel	Fertel, Rien. The One True Barbecue: Fire, Smoke, and the Pitmasters Who Cook the Whole Hog. Simon and Schuster, 2017. <u>https://amzn.to/3yXqn0C</u>
Side of Hash	Wiersema, Libby. "Enjoy SC Barbecue with a Side of Hash." Discoversouthcarolina.com, <u>discoversouthcarolina.com/articles/enjoy-</u> sc-barbecue-with-a-side-of-hash
Eatocracy	Moss, Robert. "Barbecue Digest: South Carolina Hash and Rice." CNN, 20 June 2012, <u>eatocracy.blogs.cnn.com/2012/06/20/barbecue-digest-south-carolina-hash-and-rice/</u>
Folkstreams article	Woodward, Stan. "Woodward on 'Carolina Hash." Folkstreams, 2015, www.folkstreams.net/contexts/woodward-on-carolina-hash
On his website	Moss, Robert F. "South Carolina Hash: A Primer." Bbqhub.net, BBQ Hub, 7 Nov. 2016, <u>www.bbqhub.net/features/South-Carolina-Hash-A-</u> Primer
Barbecue Lover's: The Carolinas	Moss, Robert F. Barbecue Lover's the Carolinas: Restaurants, Markets, Recipes and Traditions. Rowman and Littlefield, 2015. <u>https://amzn.to/</u> <u>3FJfAuz</u>
Carolina Hash	"Carolina Hash." Folkstreams, 2022, www.folkstreams.net/films/carolina-hash
Barbecue Lover's: The Carolinas	Moss, Robert F. Barbecue Lover's the Carolinas: Restaurants, Markets, Recipes and Traditions. Rowman and Littlefield, 2015. <u>https://amzn.to/</u> <u>3FJfAuz</u>
A History of South Carolina Barbeque	High, Lake E. A History of South Carolina Barbeque. The History Press, 2014. <u>https://amzn.to/42s6CLR</u>
Lake E High	Duke's. top100bbq.com/index.php/worth-the-trip-barbecue/80-worth-the-trip/126-dukes
Post and Courier	Raskin, Hanna. "Greenwood's Legendary Hash House Reopens for 2- Week Trial Run, 2 Decades after Closing." Post and Courier, 10 Mar. 2020, <u>www.postandcourier.com/blog/raskin_around/greenwoods-</u> legendary-hash-house-reopens-for-2-week-trial-run-2-decades-after- closing/article_0bf6c678-6257-11ea-8196-13dee829a5ce.html
YouTube	Allison, Josh. "Traditional SC Hash by Big Red's Barbecue." YouTube, 5
	Food & Wine Food & Wine A History of South Carolina Barbeque Side of Hash Side of Hash Eatocracy Folkstreams article Con his website Sarbecue Lover's: The Carolinas Carolina Hash Carolina Hash A History of South Carolina Barbeque Lake E High Post and Courier

185	Huffington Post	Brown, Martha Rose. "Eating Sweatman's 'Hash and Rice' Makes List of
		Top Things to Do in U.S." The Times and Democrat, 1 Mar. 2014, thetandd.com/news/eating-sweatman-s-hash-and-rice-makes-list-of-top- things-to-do-in-u/article_68dcc9f4-a0f8-11e3-bba3-0019bb2963f4.html
186	Report on hash	Raskin, Hanna. "The Liver Contingent." Post and Courier, 14 Sept. 2020. <u>https://www.postandcourier.com/the-liver-contingent/</u> article_80cf06c8-4de3-11ea-955e-139261f54224.html
186	Food Republic	Shott, Chris. "What Is South Carolina Hash? - Food Republic." Food Republic, 6 July 2016, <u>www.foodrepublic.com/2016/07/05/what-is-south-</u> carolina-hash
186	Facebook video	Melvin's BBQ Hash I We Asked David Bessinger What His Favorite Thing <u>www.facebook.com/MelvinsLegendaryBBQ/videos/</u> <u>1240107499726748</u>
188	Post and Courier	Raskin, Hanna. "Hash, South Carolina's Greatest Contribution to Barbecue Canon, Fading Across Lowcountry." Post and Courier, 17 Feb. 2020, <u>www.postandcourier.com/food/hash-south-carolinas-greatest-</u> <u>contribution-to-barbecue-canon-fading-across-lowcountry/</u> <u>article_9254d134-fa96-11e9-a130-73930a999135.html</u>
188	Times and Democrat	Mizzell Hatchell, Teresa. "What's Cooking? Make your own pork-liver hash" The Times and Democrat, 24 Mar. 2004, <u>thetandd.com/lifestyles/</u> <u>whats-cooking-make-your-own-pork-liver-hash/</u> <u>article_e8588243-6ebb-577f-8807-b609b0a83a88.html</u>
189	Times and Democrat	Mizzell Hatchell, Teresa. "What's Cooking? Make your own pork-liver hash" The Times and Democrat, 24 Mar. 2004, <u>thetandd.com/lifestyles/</u> <u>whats-cooking-make-your-own-pork-liver-hash/</u> <u>article_e8588243-6ebb-577f-8807-b609b0a83a88.html</u>
189	Post and Courier	Raskin, Hanna. "Hash, South Carolina's Greatest Contribution to Barbecue Canon, Fading Across Lowcountry." Post and Courier, 17 Feb. 2020, <u>www.postandcourier.com/food/hash-south-carolinas-greatest-</u> <u>contribution-to-barbecue-canon-fading-across-lowcountry/</u> <u>article_9254d134-fa96-11e9-a130-73930a999135.html</u>
193	Man Fire Food	"Low Country Cookouts." Cooking Channel, 2016, www.cookingchanneltv.com/shows/man-fire-food/episodes/low-country- cookouts
193	The Island Packet	"David's World: Beaufort BBQ King Jim Gibson Appears on Cooking Channel." Hilton Head Island Packet, 30 July 2015, www.islandpacket.com/opinion/opn-columns-blogs/david-lauderdale/ article33700419.html
194	The Stroller	"Wellford's Ann Hendrix prepares a deer hash." Stroller Cookbook '94. Spartanburg Herald Journal. 1994 ed.
195	Times and Democrat	Gleaton, Sonja. "Peggy Phillips Has Built Her Reputation as a Cook Based on Super Deer Recipes." The Times and Democrat, 5 Aug. 2003, thetandd.com/lifestyles/peggy-phillips-has-built-her-reputation-as-a- cook-based-on-super-deer-recipes/article_83a1cc9b- f216-52ae-8659-1060108be11a.html

197	Aaron Siegel	Bailey, Chris. "The Smoky Secrets to the Best BBQ With Charleston's Top Pitmasters." Charleston Wine + Food, 31 Oct. 2020, <u>charlestonwineandfood.com/2019/06/25/the-smoky-secrets-to-the-best-bbq-with-charlestons-top-pitmasters</u>
198	Man Fire Food	"Old School, New School." Cooking Channel, 2017, www.cookingchanneltv.com/shows/man-fire-food/episodes/old-school- new-school
199	South Carolina Living	Parker, Renata. "Southern Smoked Comfort Food." SC Living, 9 Dec. 2016, <u>https://scliving.coop/food/chefs-choice/southern-smoked-comfort-food</u> /
200	The Sun Sentinel	Perez, Claire. "Collard Greens from Melvin's Barbecue a Family Treasure." Sun Sentinel, 27 Oct. 2017, <u>www.sun-sentinel.com/features/</u> <u>food/recipe-requests/fl-fea-collard-greens-melvins-barbecue-20171027-</u> <u>story.html</u>
201	Man Fire Food	"Hog Wild and Shucking Delicious." Cooking Channel, 2018, www.cookingchanneltv.com/shows/man-fire-food/episodes/hog-wild- and-shuckling-delicious
203	In the episode	"Charleston Pitmaster John Lewis' Recipes." CBS News, 18 Mar. 2017, www.cbsnews.com/news/the-dish-pitmaster-john-lewis-charleston- south-carolina-barbecue-recipes/
205	Including this one	"Sweet-And-Spicy Coleslaw." Bon Appétit, Bon Appétit, 22 May 2018, <u>www.bonappetit.com/recipe/sweet-and-spicy-slaw</u>
208	Barbecue Lover's: The Carolinas	Moss, Robert F. Barbecue Lover's the Carolinas: Restaurants, Markets, Recipes and Traditions. Rowman and Littlefield, 2015. <u>https://amzn.to/3FJfAuz</u>
209	The South's Best Butts	Moore, Matt. South's Best Butts: Pitmaster Secrets for Southern Barbecue Perfection. Time Inc. Books, 2017. <u>https://amzn.to/3FIJ6k5</u>
209	In a video	"Schuler's Deep-Fried Corn I Southern Living." YouTube, 25 Apr. 2017, www.youtube.com/watch?v=zdfxtR-W9qE&t=12s
210	Today Show	"Rodney Scott's King Street Corn Recipe." TODAY.com, TODAY, 10 Aug. 2020, <u>www.today.com/recipes/rodney-scott-s-king-street-corn-</u> recipe-t188970
211	During the appearance	"Charleston Pitmaster John Lewis' Recipes." CBS News, 18 Mar. 2017, www.cbsnews.com/news/the-dish-pitmaster-john-lewis-charleston- south-carolina-barbecue-recipes/
212	Learning to Smoke	Phelps, Dan. "Corn Pudding." Learning to Smoke, 4 Oct. 2019, www.learningtosmoke.com/corn-pudding/
213	shared this recipe	"Grilled Corn Salad with Hot Honey–Lime Dressing." Bon Appétit, Bon Appétit, 22 May 2018, <u>www.bonappetit.com/recipe/grilled-corn-salad-</u> with-hot-honey-lime-dressing
217	Lowcountry Live	Lowcountry Live. "Swig & Swine 2/19/16." YouTube, 22 Feb. 2016, www.youtube.com/watch?v=fyLGFyOTYXQ.

218	Lowcountry Cuisine	"Magnolias Barbecued Black-Eyed Peas by Chef Kelly Franz." Lowcountry Cuisine Magazine, 22 Sept. 2017, lowcountrycuisinemag.com/recipes/magnolias-barbecued-black-eyed- peas-chef-kelly-franz/
219	Charleston Magazine	Ouellette, Jenny. "How to Make Mac & Cheese." Charleston SC I, 15 Dec. 2016, <u>charlestonmag.com/how_to_make_mac_cheese</u>
220	Explore Charleston	Insider, Charleston. "The Best Mac and Cheese in Charleston." Explore Charleston Blog, 6 July 2022, <u>www.charlestoncvb.com/blog/mac-</u> <u>cheese-in-charleston</u>
220	Queen of the Food Age	Gallimore, Sydney. "The Best Mac and Cheese in Charleston." Queen of the Food Age, 29 Sept. 2015, <u>queenofthefoodage.com/the-best-mac-cheese-in-charleston</u>
220	Charleston City Paper	Milner, Parker. "Made In-House: Mac and Cheese with Swig and Swine's Anthony DiBernardo." Charleston City Paper, 22 Apr. 2020, charlestoncitypaper.com/made-in-house-mac-and-cheese-with-swig- and-swines-anthony-dibernardo/
221	Lake E High	Price's Bar-B-Que. top100bbq.com/index.php/100-mile-barbecue/77- resturants/96-prices-bar-b-que
221	Man Fire Food	"A Tale of Two BBQs." Cooking Channel, 2018, www.cookingchanneltv.com/shows/man-fire-food/episodes/a-tale-of-two- bbqs
222	Man Fire Food	"Brisket Stuffed Mac and Cheese." Cooking Channel, Cooking Channel, 24 Sept. 2012, <u>www.cookingchanneltv.com/recipes/brisket-stuffed-mac-and-cheese-2109278</u>
224	Maxim	"How to Make the Ultimate Holiday BBQ Mac and Cheese." Maxim, 16 Dec. 2020, www.maxim.com/food-drink/mac-and-cheese-according-to-john-lewis-bbq-pitmaster/.
225	South Carolina Living	Billingsley, Becky. "Staying True." SC Living, 9 Dec. 2016, <u>https://</u> scliving.coop/food/chefs-choice/staying-true/
226	Men's Journal	Wiebe, Jamie. "How to Make Perfect Potato Salad for Summer." Men's Journal, 2015, <u>www.mensjournal.com/food-drink/how-to-make-perfect-summer-potato-salad-20150529/</u>
227	Greenville Journal	Pietras, Emily. "Six Local Chefs Share Their Pregame Recipe Picks for Football Season." Greenville Journal, 31 Aug. 2017, greenvillejournal.com/eat-drink/six-local-chefs-share-pregame-recipe- picks-football-season/
229	South Carolina Living	Askins, Allison. "Country Cooking with a Side of Nostalgia." Www.scliving.coop, 3 Mar. 2013, <u>https://scliving.coop/food/chefs-choice/</u> country-cooking-with-a-side-of-nostalgia/
231	In our review	Roller, James. "Po Pigs Bo-B-Q – Edisto Island, SC." Destination BBQ, 12 July 2022, <u>destination-bbq.com/po-pigs-bbq-edisto-island-sc</u>

1		
232	The Fried Green Tomato Swindle	The Fried Green Tomato Swindle and Other Southern Culinary Adventures (Revised & Expanded Edition). N.p., Robert F. Moss. <u>https://</u> www.google.com/books/edition/_/iR9LED-AsxgC?hl=en&gbpv=0
232	Bon Appétit	Dean, Sam. "What's the Deal With Fried Green Tomatoes?" Bon Appétit, 19 Aug. 2013, <u>www.bonappetit.com/entertaining-style/trends-news/</u> article/whats-the-deal-with-fried-green-tomatoes
233	Michael Twitty	Twitty, Michael. "A Few Antebellum African American Recipes." Afroculinaria, 10 Jan. 2012, <u>afroculinaria.com/2011/11/10/a-few-</u> antebellum-african-american-recipes
233	Washington Research Library	George Washington's Mount Vernon. "Hoecakes and Honey." George Washington's Mount Vernon, www.mountvernon.org/library/ digitalhistory/digital-encyclopedia/article/hoecakes-and-honey
233	Food & Wine	Blitz, Matt. "The Hoe Cake Was George Washington'S Favorite Food." Food & Wine, 22 June 2017, www.foodandwine.com/news/hoe-cake- was-george-washingtons-favorite-food.
234	Charleston Magazine	Sullivan, Marion. "Sugar Daddy." Charleston SC I, 8 Sept. 2014, charlestonmag.com/sugar_daddy
234	Garden & Gun	Garden & Gun. "How to Make Southern Skillet Cornbread." Garden & Gun, 5 Nov. 2019, gardenandgun.com/recipe/southern-skillet-cornbread.
235	Today Show	Erica Chayes Wida, and Megan Wheeler. "One Man's Journey from Homelessness to Successful Food Business Owner." TODAY, 4 Mar. 2019, <u>www.today.com/food/one-man-s-journey-homelessness-</u> <u>successful-food-business-owner-t149768</u>
236	Man Fire Food	"A Tale of Two BBQs." Cooking Channel, 2018, www.cookingchanneltv.com/shows/man-fire-food/episodes/a-tale-of-two- bbqs
237	Joe Dabney	Dabney, Joseph. The Food, Folklore, and Art of Lowcountry Cooking: A Celebration of the Foods, History, and Romance Handed Down From England, Africa, the Caribbean, France, Germany, and Scotland. Sourcebooks, Inc., 2010. <u>https://amzn.to/3yYkIMY</u>
238	Garden & Gun	Hutchison Hicklin, Elizabeth. "John Lewis' Hatch Chile-Cheese Biscuits." Garden & Gun, 22 Sept. 2017, <u>gardenandgun.com/recipe/john-lewis-hatch-chile-cheese-biscuits/</u>
238	Chili Pepper Madness	Hultquist, Mike. "Hatch Chile Peppers: All About Them." Chili Pepper Madness, 2022, <u>www.chilipeppermadness.com/chili-pepper-types/</u> <u>sweet-mild-chili-peppers/hatch-chili-peppers</u>
239	Charleston Magazine	"Hickory Smoked Pork Shoulder with Carolina Barbecue Sauce, Crackling Cream Biscuits, and Spicy Yellow Corn." Charleston Magazine, 21 Oct. 2009, <u>charlestonmag.com/charleston_magazine/</u> <u>recipe/</u> <u>hickory_smoked_pork_shoulder_with_carolina_barbecue_sauce_crackling_cream</u>

240	Clemson	Schmutz, Pamela. "Common Pickle Problems I Home and Garden Information Center." Home & Garden Information Center I Clemson University, South Carolina, 17 Mar. 2022, <u>hgic.clemson.edu/factsheet/</u> <u>common-pickle-problems</u>
240	Ask Extension	Wiker, Nancy. Pickling Lime Ask Extension. <u>ask2.extension.org/kb/</u> faq.php?id=348369
242	Cooks Info	CooksInfo. "Bread and Butter Pickles - CooksInfo." CooksInfo, 25 May 2020, www.cooksinfo.com/bread-and-butter-pickles
242	The Takeout	Harkawik, Lauren. "An American Pickle: How a Chance Meeting Enhanced a Cucumber Farmer's Bread and Butter." The Takeout, 18 May 2022, <u>thetakeout.com/the-history-of-bread-and-butter-pickles-in- america-1844651185</u>
242	Brown Eyed Baker	Lettrich, Michelle. "Refrigerator Bread and Butter Pickles." Brown Eyed Baker, 22 Aug. 2016, <u>www.browneyedbaker.com/bread-and-butter-pickles/</u>
243	Arkansas Life	Arkansas Life. "What's in a Pickle?" Arkansas Online, 18 Aug. 2014, www.arkansasonline.com/news/2014/aug/18/whats-in-a-pickle
243	Wikipedia	Wikipedia contributors. "Fried Pickle." Wikipedia, 17 Mar. 2023, en.wikipedia.org/wiki/Fried_pickle.
245	Barbecue Lover's: The Carolinas	Moss, Robert F. Barbecue Lover's the Carolinas: Restaurants, Markets, Recipes and Traditions. Rowman and Littlefield, 2015. <u>https://amzn.to/</u> <u>3FJfAuz</u>
247	New York Times	Harris, Ann Pringle. "FARE OF THE COUNTRY; Who Invented Brunswick Stew? Hush up and Eat." The New York Times, 24 Oct. 1993, www.nytimes.com/1993/10/24/travel/fare-of-the-country-who-invented- brunswick-stew-hush-up-and-eat.html
247	Southern Living	Moss, Robert F. "The Complicated History of Brunswick Stew." Southern Living, 5 Aug. 2022, www.southernliving.com/food/bbq/brunswick-stew-history.
247	What's Cooking America	"Brunswick Stew Recipe and History, Whats Cooking America." What's Cooking America, 29 Sept. 2019, <u>whatscookingamerica.net/soup/</u> brunswick-stew.htm
247	The Local Palate	"Lowcountry Brunswick Stew." The Local Palate, 27 Oct. 2012, thelocalpalate.com/recipes/lowcountry-brunswick-stew/
248	The Local Palate	Storrow, Emily. "Brunswick Stew'S Southern History." The Local Palate, 3 Aug. 2022, thelocalpalate.com/articles/eatymology-brunswick-stew
249	The Stroller	"Southern Brunswick Stew." Stroller Cookbook '94. Spartanburg Herald Journal. 1994 edition.
250	Greenville Journal	Pietras, Emily. "Six Local Chefs Share Their Pregame Recipe Picks for Football Season." Greenville Journal, 31 Aug. 2017, greenvillejournal.com/eat-drink/six-local-chefs-share-pregame-recipe- picks-football-season/

250	Southern Living	Castle, Sheri. "What Exactly Is Hominy?" Southern Living, 25 Oct. 2022, www.southernliving.com/food/veggies/corn/what-is-hominy
251	Herald Journal	Brown, Dudley. "Diners Hold Out for Chicken Stew at Holden's Ranch." Herald-Journal, 21 Apr. 2010, <u>www.goupstate.com/story/news/</u> <u>2010/04/22/diners-hold-out-for-chicken-stew-at-holdens-ranch/</u> <u>29822648007</u>
251	Jewels Crowe	Crowe, Jewels. "Almost Holden's Chicken Stew." Blogspot.com, 20 Oct. 2010, jewelseats.blogspot.com/2010/10/almost-holdens-chicken- stew.html
252	Southern Living	Moss, Robert. "Chicken Mull: The Rarest Stew in Barbecue?" Southern Living, 18 Dec. 2014, <u>www.southernliving.com/food/bbq/chicken-mull-the-rarest-stew-in-barbecue</u>
252	Garden & Gun	Portman, Jed. "How to Make Chicken Mull." Garden & Gun, 24 Feb. 2015, gardenandgun.com/recipe/how-to-make-chicken-mull/
252	Serious Eats	Moss, Robert. "Mull, Muddle, and the 12-Gallon Soup Pot." Serious Eats, 1 Mar. 2019, <u>www.seriouseats.com/the-secret-history-of-chicken-mull-southern-barbecue-stew</u>
253	Sporting Classics Daily	DeWitt, Michael M. "Born in the Carolinas: Catfish Stew." Sporting Classics Daily, 23 June 2020, <u>sportingclassicsdaily.com/born-in-the-carolinas-catfish-stew</u>
254	John T. Edge	Edge, John T. "My Mother's Catfish Stew." Oxford American, 3 Sept. 2019, <u>oxfordamerican.org/magazine/issue-106/my-mother-s-catfish-stew</u>
254	Times and Democrat	Hatchell, Teresa. "Supplying the need for Santee Catfish Stew." The Times and Democrat. Orangeburg, SC. 22 Oct 2008, Wed. Page 12. (<u>newspapers.com</u>)
256	The Local Palate	"Pork Rinds." The Local Palate, 11 Oct. 2015, <u>thelocalpalate.com/</u> recipes/pork-rinds/
257	Serious Eats	Moss, Robert. "From Scientific Cuisine to Southern Icon: The Real History of Pimento Cheese." Serious Eats, 10 Aug. 2018, www.seriouseats.com/history-southern-food-pimento-cheese
257	Insider	Insider. "Pork Rinds and Pimento Cheese." YouTube, 5 Oct. 2017, www.youtube.com/watch?v=vADhAHVPPwo
259	Fred R. Reenstjerna	"Wie Geht's, Y'all?: German Influences in Southern Cooking - Southern Cultures." Southern Cultures, 15 Mar. 2021, <u>www.southerncultures.org/</u> article/wie-gehts-yall-german-influences-southern-cooking
261	Heat Seekers	Channel, Cooking. "Nachos with BBQ Rubbed Corn Tortilla Chips and Home Team Death Relish." Cooking Channel, 4 Sept. 2012, <u>www.cookingchanneltv.com/recipes/nachos-with-bbq-rubbed-corn-</u> tortilla-chips-and-home-team-death-relish-2125340
263	Texas Monthly	Vaughn, Daniel. "Seven BBQ Joints Worth a Visit Just for Their Desserts." Texas Monthly, 24 May 2018, <u>www.texasmonthly.com/bbq/ bbq-desserts-texas</u>

San Antonio Express-News	Blount, Chuck. "Just How Did Banana Pudding Become the Iconic Barbecue Dessert of Texas and Southern BBQ?" San Antonio Express- News, 9 Nov. 2021, <u>www.expressnews.com/food/chucks-food-shack/</u> <u>article/banana-pudding-BBQ-dessert-16604195.php</u>
LA Times	Scott, Rodney. "Banana Pudding." Los Angeles Times, 17 June 2021, www.latimes.com/recipe/banana-pudding
Charleston Living Magazine	Mitternight, Helen, and Jenna-Ley Harrison. Charleston Living Magazine Charleston SC. <u>charlestonlivingmag.com/bbq-bragging-rights</u>
Ed Randolph	Randolph, Ed. Smoked: One Man's Journey to Find Incredible Recipes, Standout Pitmasters and the Stories Behind Them. Page Street Publishing, 2019. <u>https://amzn.to/3Z5C4Na</u>
Deep South	"Banana Pudding from Swig & Swine." Deep South Magazine, 1 Aug. 2018, <u>deepsouthmag.com/2018/08/01/banana-pudding-from-swig-swine/</u>
AllRecipes	Allrecipes Editorial Team. "Homemade Podcast Episode 6: Rodney Scott on Smoking Pork, Making Banana Pudding, and Why Every Day Is Good." Allrecipes, 25 June 2020, <u>www.allrecipes.com/article/</u> homemade-podcast-episode-6-rodney-scott
The Journal	Cancel, Luis Angel. "Playing with Fire." Huckberry.com, 26 Jan. 2022, huckberry.com/journal/posts/playing-with-fire
Serious Eats	Moss, Robert. "How Banana Pudding Became a Southern Icon." Serious Eats, 26 Feb. 2019, <u>www.seriouseats.com/history-southern-banana-pudding</u>
Southern Living	Locker, Melissa. "What Is Pig Pickin' Cake?" Southern Living, 12 Aug. 2019, <u>www.southernliving.com/food/desserts/cakes/pig-pickin-mandarin-orange-cake</u>
Eater	Correa, Cynthia. "What Is Pig Pickin' Cake and Where Did It Come From?" Eater, 8 Nov. 2015, <u>www.eater.com/2015/11/8/9675350/pig-</u> pickin-cake-southern-dessert
What Mrs. Fisher Knows About Old Southern Cooking	Fisher, Abby, et al. What Mrs. Fisher Knows About Old Southern Cooking: Soups, Pickles, Preserves, Etc.: In Facsimile With Historical Notes. Applewood Books, 1995. <u>https://amzn.to/40nbNes</u>
American Cookery	Simmons, Amelia. The First American Cookbook: A Facsimile of "American Cookery," 1796. Courier Corporation, 2013. <u>https://amzn.to/</u> <u>3LCTv4N</u>
Man Fire Food	"Out of This World BBQ." Cooking Channel, 2017, www.cookingchanneltv.com/shows/man-fire-food/episodes/out-of-this- world-bbq
Charlotte Observer	McDermott, Nancy. "Why Coconut Is the Star Ingredient of Southern Holidays." Charlotte Observer, 9 Aug. 2022, www.charlotteobserver.com/living/food-drink/article121949698.html
	Express-News LA Times Charleston Living Magazine Ed Randolph Ceep South Deep South AllRecipes Cater Serious Eats Southern Living Southern Living Eater Southern Cookery Man Fire Food

268	Rachel Wyman	Woods, Robin. "Coconut Cake and History: Baking to Fight Racism and Anxiety." Montclair Local News, 27 Jan. 2022, <u>https://</u> montclairlocal.news/making-coconut-cake-to-fight-racism-and-anxiety
270	Bon Appétit	"Cinnamon-Oat Peach Crisp." Bon Appétit, Bon Appétit, 22 May 2018, www.bonappetit.com/recipe/cinnamon-oat-peach-crisp
271	Restaurant Show	WHHITV. "RESTAURANT SHOW One Hot Mama's and HH Direct Chocolate Chip Pecan Pie 12-4-2014." YouTube, 8 Dec. 2014, www.youtube.com/watch?v=2JKD3Wf1iQE
271	South Carolina Living	Hirsch, Carrie. "An Orchid in Full Bloom." SC Living, 1 Jan. 2012, <u>https://scliving.coop/food/chefs-choice/an-orchid-in-full-bloom</u>
272	Eater	Hatic, Dana. "A Brief History of Pecan Pie." Eater, 23 Nov. 2016, www.eater.com/2016/11/23/13575790/pecan-pie-history-about
273	The Atlantic	Poydras, Myles. "The History Behind One of America's Most Beloved Desserts." The Atlantic, 7 Jan. 2020, <u>www.theatlantic.com/</u> <u>entertainment/archive/2020/01/the-history-behind-one-of-americas-</u> <u>most-beloved-desserts/604405</u>
274	Garden & Gun	Lotz, CJ. "Nutter Butter Pie." Garden & Gun, 23 Jan. 2018, gardenandgun.com/recipe/nutter-butter-pie/.
274	Wikipedia	Wikipedia Contributors. "Nutter Butter." Wikipedia, 5 Jan. 2023, en.wikipedia.org/wiki/Nutter Butter
276	Post and Courier	Raskin, Hanna. "A St. Patrick's Day Salad Has Become a Buffet Fixture at Dukes BBQ on James Island." Post and Courier, 12 Mar. 2019, www.postandcourier.com/blog/raskin_around/a-st-patricks-day-salad- has-become-a-buffet-fixture-at-dukes-bbq-on-james/ article_369446d6-4371-11e9-877c-f31094458f46.html
276	Wikipedia	Wikipedia contributors. "Watergate Salad." Wikipedia, 10 Oct. 2022, en.wikipedia.org/wiki/Watergate_salad
277	Bon Appétit	Vaculin, Kendra. "Classic Bananas Foster." Bon Appétit, 23 Feb. 2022, www.bonappetit.com/recipe/classic-bananas-foster