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News

The Kansas City Barbecue Backstory

Kansas City traces its barbecue history to 1908 and a Memphis area transplant named Henry Perry. Perry began slow-cooking ribs and serving them on pages of newsprint for 25 cents a slab. Perry's restaurant became a major cultural point during the heyday of Kansas City Jazz during the "wide-open" days of "Boss" Tom Pendergast in the 1920s and 1930s. Kansas City barbecue is characterized by slow-cooking meats over a variety of woods, including apple and hickory, and covering the meat with a thick tomato and molasses-based sauce with varying sweet, spicy and tangy flavor profiles.

Legendary pit masters and sauce creators such as Arthur Bryant of Arthur Bryant's, George Gates of Gates & Sons, Anthony Rieke with Rosedale Bar B Q, the Fiorella family with Jack Stack Barbecue, Dr. Rich Davis of KC Masterpiece and Jeff Stehney of Joe's Kansas City Bar-B-Que have extended the barbecue lineage through the years. The Raphael culinary team expanded the KC barbecue tradition in Spring, 2015 by smoking barbecue weekdays in the alley behind Chaz on the Plaza and serving it in the decidedly upscale Chaz Restaurant at lunch.

Kansas City is home to the **Kansas City Barbeque Society**, the world's largest organization of barbecue and grilling enthusiasts. The nonprofit organization has over 10,000 members worldwide and sanctions nearly 300 barbecue contests across the U.S. each year. Kansas City is also home to the **American Royal World Series of Barbecue Invitational**, the season finale for the American barbecue circuit. The event is indisputably the largest barbecue contest in the world.

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