

AS SEEN IN

Louisiana Kitchen & Culture™

Destination: Shreveport

Real BBQ & More

If you're craving Central Texas-style barbecue prepared by a pit master who isn't cutting corners, Harvey Clay's Real BBQ & More is your best bet in Shreveport. Clay, whose towering, 6-foot-8-inch frame required him to install custom doors on his smokehouse, is an evangelist of the "low and slow" school of barbecue cookery.

Clay's brisket is smoked for 12 to 14 hours over a mixture of hickory and pecan, emerging from his gigantic smoker with beautifully rendered fat, peppery bark, and a pink smoke ring that penetrates a full quarter inch into the tender beef. Real BBQ & More also serves an all-beef custom sausage that is made-to-order in Texas using Clay's spice blend. Like the brisket, the sausage at Real BBQ & More is among the best in northern Louisiana.

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One of the joys of Real BBQ & More, which was featured recently on a Cooking Channel special about Southern barbecue, is experiencing the old-school hospitality offered by Clay and his team. Linger long enough, and you may find yourself being invited to tour the smokehouse or taste-test a new menu item. When I asked Clay why he spent so much time talking to his customers during a recent lunch rush, he looked at me as if the question was ridiculous.

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Bottom Left: Pitmaster Harvey Clay tends to the mammoth smoker in his smokehouse at Real BBQ & More.

Top Right: The sign for Real BBQ & More; A smoked brisket is sliced on the chopping block; wood burns in the offset smoker box at Real BBQ.

