



Jane and Michael Stern's Coast to Coast Cookbook Real American Food

Bobby Q's Lemon Iced Tea

Many of the finest cafes offer immense tumblers as symbols of their generosity. At Melear's in Fayetteville, Georgia, each twelve inch tall, six inch wide glass holds one full quart. At Bobby Q's in Cookeville, Tennessee, the tea is served in Mason Jars, like a jug of moonshine whiskey, and the menu assures, " We make it fresh every few hours."

Bobby Q's, Sarah's Banana Pudding

Dessert is seldom even an afterthought at most pits, simply because intensity of great barbecue completely exhausts taste buds. Sweet sauced meat is for most Q hounds, complete, needing no denouncement.

We discovered a jim-dandy exception to this rule while motoring across Tennessee at a shopping center café called Bobby Q's in Cookeville. As the name suggests, barbecue was the specialty of the house, served with Pool Room Slaw (from a top-secret eighty year old recipe given to the owner by a retired Pit Master from Nashville), and followed by a different extra-special homemade dessert each day. A newspaper article pinned on the wall raved about Better Than Sex Lemon Pie. The day we stopped in, it was banana pudding - from another closely guarded recipe - with the promise that we would give due credit to Sarah, it's inventor, we managed to get them to tell us how they make it.