

RESTAURANTS[®] AND INSTITUTIONS

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Down-Home Barbecue

By Nicole G. Castagna
R&I Marketplace Managing Editor

Mark Erwin, owner of Mark's Feed Store with three locations in Louisville, Ky., and one in Clarksville, Ind., prides himself on his operations' use of signature barbecue sauce and fresh meat products, which are purchased from local purveyors. This month, his operations will begin using fresh ribs –not frozen– making him the only restaurant in Kentucky to do so.

His menu revolves around barbecue ribs, barbecue specialty platters (barbecue pork, beef or chicken with spiced fries and coleslaw) and barbecue sandwiches. Light meals are also offered, as is a vegetarian plate, featuring a choice of three items from the menu's side-dish selections. For dessert, buttermilk pie, buttermilk crunch and ice-cream sundaes are popular.

STUFFED BARBECUE MUSHROOMS Yield: 16 servings

Mushrooms, fresh	2 lb.
Red pepper, crushed	2 pinches
Margarine	1/2 cup
Barbecue sauce	1/2 cup
Garlic, minced	2 tsp.
Sugar	1/2 cup
Onions, large	2

1. Cap and wash mushrooms; peel and dice onion. Place both in microwave oven on high for 8 minutes. Drain.

2. Combine onion with all other ingredients; stuff into mushrooms. Microwave on high for 8 minutes. Stand 5 minutes uncovered. Serve.



The culinary selections at Mark's Feed Store include traditional barbecue fare such as fresh ribs, chicken and pork.