

Tech Topics

Georgia Tech Alumni Association

Fall 2008

Gridiron Grilling

From barbecue to
burgers, we've
got what's hot on
tailgating menus





GRIDIRON GRILLING

As football season kicks off, try these recipes to get your tailgating game into shape

Football season is that glorious time of year when Tech fans gather for pregame camaraderie over a grill set up in a parking lot, when the Jackets faithful head to Bobby Dodd Stadium satiated from feasting on barbecue.

To hail the kickoff of the 2008 football season, Yellow Jackets fans have shared some of their tastiest tailgating classics.

Sharing can be difficult for some cooks. The sauce at Holy Smokes Barbecue, for instance, is a secret. But Mat Hathaway, a Georgia Tech alum and co-owner of the Buford, Ga., restaurant, wanted to contribute to TECH TOPICS' tailgating recipe file.

Hathaway, EE 01, convinced business partner Kenny Garren (a Georgia fan!) to share his recipe for the barbecue beans served at Holy Smokes. Leave it to the Georgia fan to submit a recipe that calls for Holy Smokes' barbecue sauce. So to get beans that taste just like those at Holy Smokes, tailgaters need to hightail it to Buford or hire the eatery to cater their parties.

Still, substituting a not-so-secret sauce might give you a hint of just how spectacular Holy Smokes' beans are.

Tech Tailgating Recipes

HOLY SMOKES BARBECUE BEANS

- 2 cans baked beans
- 1 cup dark brown sugar
- ½ cup molasses
- 1 cup pulled pork or bacon pieces
- ½ cup Holy Smokes Barbecue sauce



GARY MEEK

Mix all ingredients in a bowl. Transfer mixture to an aluminum pan. Smoke over your favorite wood for 1½ hours.

