

stick to your ribs

GRAB SOME EXTRA NAPKINS AND DIG INTO THE UPGRADE BARBECUE FARE AT PHILLY'S JUICIEST EATERIES. BY ALEXANDRA LESHNER

Barbacoa

This Ardmore gem fire-roasts its Peruvian-style barbecue, which has both an exotic flair and the comfort of traditional recipes. Its famous rotisserie chicken is soaked in homemade brine for 12 hours and pairs perfectly with sides of baked beans, mac and cheese, and cornbread pudding. Beef brisket and St. Louis ribs are also sure winners.

64 Rittenhouse Place, Ardmore;
barbacoaud.com

Derek's

Derek Davis brings refined seasonal cuisine to Manayunk with his eponymous café and lounge. Don't miss the jumbo chicken wings with Three Olives Root Beer vodka barbecue sauce or the award-winning braised pork shoulder, which Davis says is really a study in corn: "The hog is raised on a diet of corn, the grits are studded with sweet corn, and the dish is finished with fried hominy dredged in pesto."

4411 Main St., 215-483-9400;
dereksrestaurant.com

El Camino Real

Don't be fooled by the name. This spirited joint has mastered Texas barbecue with its Southern Pride smokers and expansive menu of grilled eats. Sink your teeth into a rack of hearty pork spareribs or the juicy beef brisket, both generously coated in El Camino Real's house rub and smoked with a blend of cherry and apple aromatic woods.

1040 N. Second St., 215-925-1110;
elcaminophilly.com

Fond

The offerings at Lee Styer's Fond are fresh, elegant, and suitable for every palate. Barbecue is done in a polished fashion here, with options like pork belly with Okinawan sweet potatoes, escarole, and Dijon jus, and short rib rillettes with flavors of truffle and Parmesan.

1537 S. 11th St., 215-551-5000;
fondphilly.com

The Industry

Pulled barbecue duck on challah with pickled jalapeño and shaved red onion is just one of the must-try dishes at this raveworthy spot. Crispy pig ear lettuce wraps with julienne vegetables and Frank's RedHot sauce is another. An added bonus: If you work in the restaurant industry, you get 20 percent off daily.

1401 E. Moyamensing Ave., 215-271-9500;
theindustrybar.com

Percy Street Barbecue

Barbecue is perfected at this South Street haunt, where chef Erin O'Shea is plating up every barbecued delicacy you could ask for. From succulent brisket sandwiches to spareribs coated with a root beer–chipotle glaze, plus sides of sauerkraut, coleslaw, and skillet cornbread, Percy Street is guaranteed to please.

900 South St., 215-625-8510;
percystreet.com

Sbraga

Kevin Sbraga's approach to beef brisket was inspired by the jerk chicken in Jamaica. "I was completely blown away," he says. "Jerk is traditionally done over low head and open flame. It has this beautiful smoky quality—that is why I love it so much." And stay tuned for Sbraga's Fourth of July Summer BBQ menu, being served throughout July.

440 S. Broad St., 215-735-1913;
sbraga.com

Supper

Mitch and Jennifer Prenskey's farm-direct dining spot adds a sophisticated twist to barbecue favorites like pork chops. "This is my favorite way to eat in the summer: great ingredients like heritage-breed pork and local corn, simply prepared," says Mitch. "Makes you wish it was barbecue season year-round!"

926 South St., 215-592-8180;
supperphilly.com

Village Whiskey

This intimate watering hole boasts an extensive cocktail and spirits program, and Jose Garces's culinary offerings are just as tempting. Indulge in the BBQ Pork Sammy, a combination of pulled pork shoulder, whiskey barbecue sauce, coleslaw, and fried pickles. Don't forget to try the duck fat french fries with Sly Fox cheddar sauce, too.

118 S. 20th St., 215-665-1088;
villagewhiskey.com PS

SAUCE SNAFU

Fette Sau's **Joe Carroll** explains why you shouldn't smother your plate in sauce.



"Barbecue sauce is just a condiment and should be treated like seasoning and used judiciously. It's the flavor of the meat that is most important. Great sauces can add to the depth of flavors that barbecue has to offer, but never sauce your meat until you have first tasted it without, and never oversauce your food."

1208 Frankford Ave., 215-391-4888;
fettesauphillly.com

PHOTOGRAPHY BY JASON VARNEY (FETTE SAU); LAURA PRICE (PORK CHOP)



Sweet or spicy:
Fette Sau's
sauce selection.

