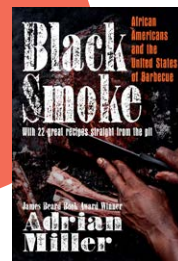


# Black History and Barbecue

Sizzling stories of Black influence on one of America's favorite cuisines

BY AMY HIGGINS | RECIPES@COLORADOCOUNTRYLIFE.ORG

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Denver-born Adrian Miller — James Beard Book Award winner, former senior policy analyst for Governor Bill Ritter, Jr., certified Kansas City Barbeque Society barbecue judge, and “admitted ‘cuehead” — admits that barbecue didn’t impact him that much until he learned about the Southern Foodways Alliance in 2002. Before then, he associated barbecue with family gatherings, social functions, special holidays and honest-to-goodness really good food.

Through life experiences and research, Miller recognized the scarcity of the recent recognition of African American influence in the barbecue business.

“This is all so weird because before the 1990s, food media regularly and



Adrian Miller holds a plate of barbecue made from a recipe in his new cookbook. Photo by Paul Miller

overwhelmingly acknowledged Black barbecuers — so much so that, to this day, many people believe that African Americans invented barbecue,” Miller

says in his most recent book *Black Smoke: African Americans and the United States of Barbecue*.

Miller extensively researched, interviewed experts and barbecue fans, and sampled legions of lip-smacking barbecue — an enviable side effect of the job — to bring *Black Smoke* to completion. *Black Smoke* is more than a cookbook. It’s an historical overview of African American history surrounding barbecue’s beginnings and is graced with 22 recipes developed by barbecue wizards from today and yesteryear. Miller says, “*Black Smoke* endeavors to reorient barbecue’s future in the United States to be much more like its past: delicious, diverse, fun, and appreciative of African American contributions.”



## A Celebrated Sauce

“This is the sauce of “Daddy” Bruce Randolph Sr., a legendary barbecue man in Denver, who is profiled in chapter 7. This barbecue sauce (adapted from Linda Ruth Harvey, Jenny Von Hohenstraeten, and Mary Jo Fostina’s *Colorado’s Gourmet Gold: Cookbook of Recipes from Popular Colorado Restaurants*, published in 1980) is a hybrid between a standard eastern North Carolina sauce and a Deep South barbecue sauce.”

## “Daddy” Bruce’s Barbecue Sauce

Makes 4 cups

- 1 cup ketchup
- 1/2 cup Louisiana-style hot sauce [such as Frank’s Red Hot or Tabasco]
- 3/4 cup Worcestershire sauce
- 2 cups vinegar (apple cider or white)
- 4 cloves garlic, chopped
- 1 cup packed brown sugar
- 1 tablespoon salt
- 1/2 tablespoon black pepper
- 1/2 cup lemon juice, freshly squeezed

Heat ingredients in a medium saucepan to dissolve the sugar and then bottle. This sauce improves with time and shaking.



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