

How Barbecue Becomes an American Classic

Beginning with Native Americans, cooking with fire or barbecue has been a tradition in the United States. It projected the idea of freedom, pleasure, masculinity, and strength. Explorers and colonists bonded together over pit barbecue enjoying the smoky taste of meat. By the 19th century, barbecues become a main form of celebration expanding regional cuisines and pride. Barbecue is rooted in Southern cooking and culture due to its long history and growth in this region. The majority of pigs were raised by residents of the South, and they contributed to a great extent to the economic well-being of many Southerners. Barbecued pork ribs and pulled pork became very popular for barbecue in the southeastern region of the United States. In Texas, beef is more common, especially brisket. Parts of the Midwest were influenced by the South and developed their own style of barbecuing. Kansas City was influenced by freed slaves and Texas cattle drives during the late 19th century. So today, we see a great diversity of Barbecue traditions, and it remains one of the most popular foods in the United States. Barbecues tend to bring people together, serve as a bonding experience, and let us feel closer to nature.