FOOD FOR THOUGHT

seemed like a great location."

Scott's journey to barbecue took a few turns before Little Miss BBQ. He went to Scottsdale Culinary Institute in the '90s and worked in a Cuban café. He loved to cook but hated the job so tried a variety of others, including the mortgage business, stocks and construction. Scott said the barbecue bug hit when he and Bekke went to her home state of Texas for a friend's wedding.

"Bekke's parents picked us up at the airport," Scott said. "Her dad had a cooler filled with beer and said, 'We're going to the Salt Lick,' I had no idea what it was."

What it was is a legendary BBQ spot in Driftwood, in the hill country outside Austin, where patrons line up for some of the best BBQ in the state. It's BYO, thus the cooler of beer. The vibe is friendly, with lots of trading of food and sharing drinks.

Scott, Bekke and later a family friend, decided to try barbecue competitions, honing their skills over the months. They named their team Little Miss (their dog's nickname). That morphed into the original Little Miss BBQ. Their reputation – for the quality of their food and the offset smoker designs they perfected – grew quickly among a national network of barbecue fans.

Scott and Bekke, along with partner John Rippel, have branched out into the barbecue smoker business and their Camelback Smokers are sold nationwide. These are for serious cooks – the smallest is a 120-gallon model and costs about $4,500. A smaller home version is in the works.

The design is the result of years of tweaking, an approach Scott brings to his Sunnyslope restaurant as well.

Some alterations are in the works, for one thing to cut down on the substantial noise. And he's planning to update the smoker area.

But some things won't change.

"There are basic things we try to do each day," Scott said. "We try to cook the best barbecue that we know how. And we try to have a great experience for people, a great atmosphere, welcoming you and treating you as if you're family or a friend. It's about trying to instill that sense of community with everybody."

Little Miss BBQ, 8901 N. Seventh St., is open Tuesdays and Wednesdays, 11 a.m. to 8 p.m.; Thursdays through Saturdays 11 a.m. to 9 p.m.; and Sundays, 10 a.m. to 3 p.m. Lunch is served from 11 a.m. to 4 p.m., and dinner from 4 p.m. until closing or when they run out of meat. For more information call 602-314-6922 or visit littlemissbbq.com. Online pre-orders for single meals or catering must be placed at least seven days in advance. The original Little Miss BBQ is at 4301 E. University Drive.

Dining Briefs

Postino Wine Café offers rosé packs

People looking to quench their thirst for wine can take advantage of Postino Wine Café's latest wine pack to go, while supplies last.

Buyers can customize the wine, choosing from a variety of rosés hand curated by Brent Karlicek, beverage director of Upward Projects, the restaurant group to which Postino Wine Café belongs. The mix-and-match packages are available as a two-pack for $25 or a four-pack for $45 and both choices come in gift boxes.

Postino has locations at 5144 N. Central Ave. and 3939 E. Campbell Ave. To learn more, visit www.postinowinecafe.com.

Campbell closes Bar Pesce in July

Diners are going to have one less restaurant to visit in the area.

Founded in 2012 as Crudo and reimagined in 2018 as Bar Pesce, Chef Cullen Campbell closed the doors to his award-winning restaurant on July 30.

Throughout the years, Campbell and the restaurant, located at 3603 E. Indian School Road, earned a variety of awards for its food and drink programs including *Phoenix Magazine*'s Best New Restaurant, 4.5 stars from *The Arizona Republic* restaurant critic Howard Seftel, Open Table Diner's Choice, Arizona Culinary Hall of Fame Chef of the Year.

"It's bittersweet to close Bar Pesce after seven years, but it was an amaz-

please see CLOSES on page 46

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