

Arnold's TEXAS BAR-B-Q



The story of how in the beginning was light, then: *Arnold's* TEXAS BAR-B-Q

I attribute my success with Texas Bar-B-Q & Chili to working with my grandfather and paying attention to my grandmothers Mexican cooking. My early recollection of Bar-B-Q goes back to working with my grandfather at the ripe old age of 6 in 1955, delivering fresh cut green hickory wood that I had helped cut, load, & stack at East Texas Bar-B-Q which was located in East Dallas on Hall Street just 1 block up the street from another of Dallas's best BBQ establishments at the time, Papa Dads BAR-B-Q and across the street from the legendary Henderson's Fried Chicken that had been frying up bird until 2000.

East Texas BAR-B-Q was a little bricked BBQ Joint about 1,200 sq ft. with thick clouds of hickory smoke & the irresistible aroma of BBQ beef cooking & circulating through-out the inside of the well seasoned small building. You were greeted by 2 elderly grey haired black gentlemen in their (70's) wearing white baker's hats, aprons & million dollar smiles, standing in front of an unventilated brick indoor pit.

The best part of this experience was watching them remove the fresh smoked brisket out of the well seasoned blackened brick pit with grease glazed metal smoking doors (which were right in front of you) it made you so hungry looking into the pit loaded with large golden brown hunks of beef and delicious looking reddish slabs of pork spare ribs and strings of small linked sausages hanging inside the pit. They would trim, slice & place your meat order (right before your eyes) on top of 2 slices of white bread, topped off with a thin / watery Tabasco type BBQ sauce then placed onto a grey egg carton style food tray lined with menu tissue paper, then placed into a plastic Sunbeam Bread bag that steamed up as they twisted it closed. They didn't use scales to weigh anything, they just knew from experience how much a pound of meat weighed. I can see it and damn near taste that sandwich, like it was yesterday!

At the age of 14, I converted the family backyard grill into my first BAR-B-Q smoker and I began to develop my outdoor cooking techniques (*I always had a bunch of happy neighbors hanging over their fences waiting for some BBQ tasting*

every time I fired up the pit) and the use of different chilies & spices that my grandmother had used as long as I could remember. Later I perfected different methods of cooking with fire-woods and in that process I developed a natural or instinctive feel for timing and cooking temperatures that are necessary for cooking perfectly barbecued meats. Over the years of recipe experimenting, cook-offs etc. I was able to develop my own recipes for sauces, seasonings, marinades & dynamite chili which I use to this day!

My childhood food experiences and memories of East Texas BAR-B-Q'S combination of the aroma of fresh green hickory, 50's BBQ atmosphere, preparation & presentation proved to be the inspiration for my unique award winning Texas Style Bar-B-Q Catering Company, National Touring Championship Arnold's Texas BAR-B-Q & CHILI Team in 1979, the opening of Arnold's Texas BAR-B-Q & Chili Depot, in 1989 & today's Dallas BBQ Catering Company.



**1984 & 1985 BBQ Grand Champion
(the only 2 years of competition)**



**Arnold's TEXAS BBQ & CHILI DEPOT &
SPECIAL EVENTS PRODUCTIONS 1989-2000**



Grandmother Carolina Cruz

Making Tamales for Neiman- Marcus

Fortnight for "France by the Sea" 1985



1st COMMERCIAL BBQ CATERING JUNE 1979