



Q4U Hickory-Smoked Bar-B-Que

HONORS

- citysearch.com: 7th best barbecue restaurant in the nation
- citysearch.com: Rated best barbecue in Utah by readers
- citysearch.com: Rated best barbecue in Utah by the editors
- Unlimited Magazine: Best barbeque in the West, Spring 2002 and Summer 2003
- Salt Lake City Magazine: Best Traditional Dining 2002
- citysearch.com: Best of 2001, 2002, 2003
- Zagat Survey: One of the best deals in America 2001, 2002
- Best of the City Winner: 2000, 2002
- City Weekly: Best Southern Hospitality 2003
- City Weekly: Best Barbeque 2000, 2001, 2002, 2003
- City Weekly: Best Ribs 2001, 2002, 2003
- City Weekly: Best Restaurant in West Valley 2003
- Salt Lake City Magazine: The Gourmet 100 2000
- Local Winner Ribfest 2000
- Great Western Ribfest: 2nd place national winner



Utah is famous for many things: The greatest snow on earth, pioneer

heritage, the afterglow of the most recent Winter Olympics. But barbeque?

Utah has a new reason for distinction. West Valley City's own Q4U is garnering sizeable national and local attention for itself. Utah's most award winning 'Q' joint, Q4U has been named the seventh-best barbeque restaurant in the nation by citysearch.com. And Q4U sweeps the local competition, being chosen as #1 in Utah by the readers and editors at citysearch.com.

The recognition didn't come overnight, however. Q4U was opened in 1997 by "T" Brown and his wife Becci. The opening of the restaurant was the culmination of over a year of effort put into their previous business, running a concession trailer which offered beef brisket sandwiches, hot link sausages and the sauce which is now so famous to attendants of the Salt Lake County Fair. The trailer's license plate frame elicited many a chuckle with its engraved message: "When I grow up I want to be a restaurant."



T's Rig was constructed by a master welder.

Become a restaurant it did in June of 1997, and was christened "Q4U Hickory-Smoked Bar-B-Que Restaurant." With the restaurant now in full swing, Utah now had a place to enjoy barbeque prepared in the traditional Southern style—low and slow. To get the message out, T coined one of his many memorable phrases: "Call the dogs in, put the fire out, the hunt's over."

In fact, T's "Passion for perfection," as he calls it, governs everything he does in the kitchen. To take shortcuts like parboiling ribs, as some other establishments have done to save time, is heresy to T. "Our ribs are Q'd, not stewed" represents his philosophy. Customers that have tried T's slow-cooked beef brisket, pulled pork, and tender, succulent ribs, are quick to praise his time-tested methods.

Taking the time to do things right is also the philosophy of Steve Adams, the SYSCO Intermountain Marketing Associate who has established a lasting relationship with T and Becci. "He's not just Selling," says T. "He's the epitome of customer service. At events, he just puts on an apron and jumps in."

Over the years, Steve has seen Q4U gain more and more fame due to the mouth-watering fare that T and his crew serve up to their cus-

tomers. But it's not just the beef, pork, chicken and catfish itself that T expertly handles. As anyone knows, the sauce will make or break barbeque. And it is here that T truly shines. "The Sultan of Sauce," as he is known to Q4U patrons, is adept at mixing seasonings and sauces. He makes all his own from scratch, using experience and trial and error to achieve his own trademark flavors which complement each of the dishes that he serves. You can even purchase many of his sauces, offered conveniently in bottles at the restaurant.

T and Becci haven't forgotten how they got their start. The original concession trailer has made way for a new catering truck which pulls an impressive, custom welded "rig" (a grill/smoker) with gleaming smokestacks. The rig can be found at 39th South and 5th West Tuesday through Friday, from 10:30 to 2:00, serving sandwiches and rib tips. Q4U offers catering as well. And on Fridays, you can "pig in or pig out" at Q4U's "Pig From the Rig." T roasts an entire pig in his smoker in the parking lot out front. The succulent pork is served from 5:00pm until 8:pm. But don't be late, because "When the meat's gone, so's the special."



T and Becci Brown, owners of Q4U.



One of Q4U's dining areas.