

Barbecue, Texas Style

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$\text{♩} = 108$

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1.I've met some folks who shred their pork and slath - er it with sauce. And
2.Now, some folks just can't stand the fire and ra - ther would - n't risk it. It's

some folks e - ven boil their ribs, my good-ness, such a loss. I'm us - ually gra - cious
sa - fer, cheap - er fas - ter, too, to o - ven roast their bris - ket. Now, I don't care if

to my host and wear - in' my best smile, but if you're serv - in' bar - be - cue, it
you've got beer to ₁ fill the riv - er ₂Nile, 'cause

best be TEX-AS STYLE. 2.Now, STYLE. 3.Some folks say it's in the sauce, some
4.Some folks say it's in the pit, some

say it's in the rub. Some say it's the sides they serve, not like the coun - try club. The
say it's in the smoke. Some say it's the wood you use, mes - quite, pe - can or oak. Three

slaw is crisp, the beans are hot with firm po - ta - to - sal - ad. Plus on - ions, pick - les,
kinds of ribs and brisk - et, too, will keep me real well fed. Ca - bri - to, sau - sage

slice of bread and 'fore my bill is tal - lied, to have ba - na - na pud - din' last, I'd
and some bird round out my Aus - tin spread. Bur - net, Lla - no, El - gip, Tay - lor,

crawl a coun - try mile. Just don't be serv - in' bar - be - cue, un - less it's TEX AS STYLE.
Lu₂ - ling, Lock - hart, Kyle, now, that's where I eat bar - be - cue. I know it's TEX - AS

STYLE. Yes, if I'm eat - in' bar - be - cue you knoe it's TEX - AS STYLE.