Memorable road trips always include a delicious destination or two. Here, Savory team members share stories from their favorite stops and recipes that are worth recreating at home.
HOW TO TURN YOUR GRILL INTO A SMOKER
Learn how to turn your grill into a smoker for restaurant-worthy ribs. Watch the video on our YouTube channel.

HOW TO TURN YOUR GRILL INTO A SMOKER

ATHENS, GA
PULASKI HEIGHTS BBQ
I try to eat at Pulaski Heights BBQ every time I go to Athens to visit my son and daughter-in-law. It’s located on the edge of town, right next to the train tracks. The train stops there daily to pick up and drop off passengers. When it does, the restaurant shakes and the whistle is deafening, but no one seems to mind. I love the way the food is served: a metal tray lined with brown paper with your meat (I always order ribs), cornbread with honey butter, baked beans in a little pot, and coleslaw. So darn good.
— Shirley

PULASKI HEIGHTS BBQ

EASY SMOKED RIBS

HOW TO TURN YOUR GRILL INTO A SMOKER

STRASBURG, PA
AMISH COUNTRY
I grew up in Lancaster County, PA, also known as Amish Country. As a teenager I worked at a tourist spot in Strasburg. We’d get visitors from all over every summer. The food was the big attraction, from potpies and chicken croquettes to whoopie pies and shoofly pie. Tourists took home the jellies, jams, and apple butter as souvenirs. The chow chow (a sweet-and-spicy pickled salad) was my favorite—a delicious way to preserve all the different produce grown on local Amish farms.
— Anne

AMISH COUNTRY

Pennsylvania Dutch Chow Chow

Serve this bright, crunchy salad at your next cookout

OPEN
WEET CORN
ONIONS
PEPPERS
BROCCOLI
ZUCCHINI
CUCUMBERS

Serve this bright, crunchy salad at your next cookout

Pennsylvania Dutch Chow Chow
LOAD CHILEAN DOGS

PREP TIME: 10 MIN. • COOK TIME: 7 MIN. • READY IN: 17 MIN. • SERVINGS: 4

- 4 hot dogs, grilled
- 4 hot dog buns, lightly toasted
- 1–2 plum tomatoes, halved and thinly sliced into half-moons
- 1 small avocado, peeled, pitted, and thinly sliced
- 8 tbsp sauerkraut, drained
- 4 tsp spicy brown mustard
- 4 tsp chipotle mayo

STEP 1: Place the hot dogs in the buns. Top hot dogs with the tomatoes, avocado slices, then sauerkraut. Squeeze the mustard and mayo on top. Serve immediately.

PER SERVING: 308 CALORIES, 18G FAT, 5G SATURATED FAT, 30MG CHOLESTEROL, 868MG SODIUM, 26G CARBOHYDRATE, 5G FIBER, 3G SUGAR, 11G PROTEIN

MIDDLETOWN, NY

HOLYDOG

Whenever I’m on the road, I’m always searching for the nearest well-known hot dog joint. Holydog in Middletown, NY, our lunch stop between Manhattan and the Catskills, did not disappoint. It’s a tiny, cash-only place with nowhere to sit except a few outdoor benches, but so worth the stop. My favorite is the Chilean Dog, piled high with fresh tomatoes, tangy sauerkraut, brown mustard, chipotle mayo, and sliced avocado. The gracious owner wearing a stylish Panama hat and manning the griddle is icing on the cake.

— Sherry

HOT-DIPPED CRISPY CHICKEN FINGERS

PREP TIME: 20 MIN. • COOK TIME: 25 MIN. • READY IN: 45 MIN. • SERVINGS: 4

- Cooking spray
- 2 large eggs
- ¼ cup all-purpose flour
- 1½ cups panko
- ¾ cup canola or vegetable oil
- ½ lb chicken breast tenderloins
- ½ cup cider vinegar
- ¼ cup distilled white vinegar
- 2 tbsp ketchup
- 2 tbsp brown sugar
- 1 tbsp vinegar
- 1 tsp hot sauce, such as Tabasco
- 1 tsp Worcestershire sauce
- ½ tsp garlic powder
- ¼ tsp cayenne powder
- ¼ tsp salt

STEP 1: Preheat oven to 425°F. Place a wire rack inside a rimmed foil-lined baking sheet. Coat rack with the cooking spray.

STEP 2: In a shallow dish, beat together the eggs and ½ tsp each salt and pepper. Add the flour to another shallow dish. In a medium bowl, stir together the panko and oil until well combined.

STEP 3: In batches, add the chicken strips to flour, tossing to coat. Add chicken strips to eggs, tossing until well coated. Lifting chicken strips to let excess egg drip off, add to panko mixture, tossing and pressing to adhere evenly. Arrange in single layer on wire rack, spacing each piece 2 inches apart. Coat chicken with cooking spray. Bake chicken 20–25 min., until golden brown and cooked through.

STEP 4: Meanwhile, in a small pot, whisk together the vinegars, ketchup, brown sugar, hot sauce, Worcestershire sauce, garlic powder, cayenne powder, and ¼ cup water. Heat to a boil on high. Reduce heat to medium and simmer 10–12 min., until reduced and slightly thickened. Remove from heat.

STEP 5: When chicken is cooked, remove from oven but keep on baking sheet rack. Season with salt to taste. Brush or drizzle chicken with sauce until fully coated. Serve immediately with remaining sauce.

PER SERVING: 496 CALORIES, 23G FAT, 3G SATURATED FAT, 197MG CHOLESTEROL, 647MG SODIUM, 30G CARBOHYDRATE, 1G FIBER, 7G SUGAR, 38G PROTEIN

CLEVELAND, NC

KEATON’S BBQ

Before we saw Keaton’s BBQ, we were convinced we’d been going in the wrong direction as there wasn’t a building in sight for miles. It turns out finding the restaurant is part of the reward in eating there. We were also lucky to find it open: The hours are notoriously unpredictable. Keaton’s is famous for fried chicken dunked in a top-secret barbecue sauce. Sticky and fiery from the sauce yet still crispy and crackly, this chicken was unlike any I had tasted before. I went home with bottles of Keaton’s BBQ sauce in an attempt to keep these fried chicken memories alive.

— Andrea

CC

MIDERTOWN, NY

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— Sherry

LOADED CHILEAN DOGS

PREP TIME: 10 MIN. • COOK TIME: 7 MIN. • READY IN: 17 MIN. • SERVINGS: 4

- 4 hot dogs, grilled
- 4 hot dog buns, lightly toasted
- 1–2 plum tomatoes, halved and thinly sliced into half-moons
- 1 small avocado, peeled, pitted, and thinly sliced
- 8 tbsp sauerkraut, drained
- 4 tsp spicy brown mustard
- 4 tsp chipotle mayo

STEP 1: Place the hot dogs in the buns. Top hot dogs with the tomatoes, avocado slices, then sauerkraut. Squeeze the mustard and mayo on top. Serve immediately.

PER SERVING: 308 CALORIES, 18G FAT, 5G SATURATED FAT, 30MG CHOLESTEROL, 868MG SODIUM, 26G CARBOHYDRATE, 5G FIBER, 3G SUGAR, 11G PROTEIN

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— Sherry
CAPE COD, MA
CHATHAM PIER
Every summer I make a point to drive to Cape Cod from my family home outside Boston. If you get there at the right time, you can see the fishing boats coming in to dock at Chatham Pier. Tuna is definitely the prized catch of the day. I love to watch the seals and seagulls swarm down to catch the scraps from the fishermen’s nets. While lobster rolls and fried clams are must-haves on Cape Cod, I like to order a tuna poke bowl to capture the raw, fresh, salty flavors of that moment on the pier.
— Haley

BLUEBERRY LEMONADE
> RECIPE PAGE XXX

SEAL HARBOR, ME
JORDAN POND HOUSE
My mom, sister, and I spent a week hiking around Acadia National Park. Everyone we met told us we had to have the famous popovers at Jordan Pond House—a 130-year-old restaurant overlooking Jordan Pond. The popovers are usually served with hot tea, but for just a few weeks in summer you can order fresh-squeezed lemonade made with local Maine blueberries. It was the perfect refresher after a long day on the trails, and the color was as gorgeous as the scenery!
— Hannah

OCEAN CITY, MD
HARBORSIDE BAR & GRILL
Ocean City is a long strip of boardwalks and beaches that’s surrounded by water. My mom, brother, and I fill our days with mini golf, going on amusement park rides, riding bicycles, and (of course) eating lots of great food. The Orange Crush is the town’s signature drink—a triple-orange cocktail that just tastes like summer. I sipped my first one while waiting to take a sunset speedboat ride and now order it every time I visit. It’s the perfect way to enjoy the sun, fun, and the beach.
— Megan

ORANGE CRUSH COCKTAIL
> RECIPE PAGE XXX

SPICY TUNA POKE BOWL
> RECIPE PAGE XXX

CAPE COD, MA
CHATHAM PIER
The tuna "cooks" in the dressing as it marinates
EASY SMOKED RIBS

PREP TIME 15 MIN. • COOK TIME 3 HOURS 10 MIN. READY IN 3 HOURS 25 MIN. • SERVINGS 8

2 racks baby back ribs (about 3½–4 lbs each)
1¼ cups wood chips, for smoking
1¼ cups dry barbecue rub
Heavy-duty aluminum foil

STEP 1 Preheat oven to 325°F. With knife and damp paper towel, cut and pull off membrane from backs of the ribs. Rub all over with the barbecue rub. Wrap each rack in a large sheet of foil and place on a large rimmed baking sheet. Bake 2 hours, until tender when pierced with tip of knife but not falling off the bones. Remove ribs from foil.

STEP 2 About 70 minutes before serving ribs, set grill to medium. Place the wood chips in center of a large sheet of heavy-duty foil. Fold foil around chips to create a packet, crimping edges tightly to seal. Poke holes in center of a large sheet of heavy-duty foil.

STEP 3 Heat a large pot of water to a boil. Add the cauliflower and green beans and cook just until crisp-tender, about 4 min. Drain and add to a large heatproof bowl with the onion, bell pepper, corn, and kidney beans.

STEP 2 In the same pot on medium-high, heat the vinegar, sugar, salt, celery seeds, mustard seeds, and turmeric. Simmer 5 min., stirring occasionally, until sugar and salt are dissolved.

STEP 3 To pot, add the vegetables, cover, return to a simmer, and cook 10 min. Pack into 2–3 quart-size canning jars and seal with clean lids. Allow jars to cool on a wire rack.

STEP 1 Heat large pot of water to a boil on high. Add the cauliflower and green beans and cook just until crisp-tender, about 4 min. Drain and add to a large heatproof bowl with the onion, bell pepper, corn, and kidney beans.

STEP 4 Brush tops of ribs with barbecue sauce and flip over. Continue cooking, brushing with sauce, and turning after another 15 min., until sauce has cooked onto ribs and the ribs are falling off the bones. Remove ribs from foil.

STEP 3 While smoke begins appearing from grill, reduce heat under foil packet to medium-low. Place ribs on other side of grill and turn off heat under ribs. Cover and cook 45 min., turning over once (temperature should stay around 250°F–300°F in grill).

STEP 2 Place the edamame and broccoli in a large microwave-safe bowl with 2 tbsp water. Cover with vented plastic and microwave 2–3 min., until crisp-tender. Drain off any excess liquid. Microwave the rice according to package directions. Let rice cool slightly.

STEP 1 In a medium bowl, whisk together the soy sauce, mayonnaise, sesame oil, lime juice, sriracha, and ginger. Reserve half the dressing in a small bowl. Dice the tuna into ½-inch cubes and add to medium bowl with dressing, tossing until well coated. Cover and refrigerate 1 hour.

TIP You can roast the ribs up to 2 days in advance. Refrigerate until you’re ready to grill.

PER SERVING: 29 CALORIES, 1G FAT, 1G SATURATED FAT, 0MG CHOLESTEROL, 40MG SODIUM, 2G CARBOHYDRATE, 0G FIBER, 0G SUGAR, 1G PROTEIN

SPICY TUNA POKE BOWL

PREP TIME 8 MIN. • COOK TIME 7 MIN. READY IN 15 MIN. • CHILLING TIME - SERVINGS 4

2 tbsp reduced-sodium soy sauce
2 tbsp mayonnaise
1 tbsp lime juice
1½ (9 oz) can kidney beans, drained and rinsed
2 cups apple cider vinegar
1 tsp kosher salt
1 tsp celery seeds
1 tsp mustard seeds
½ tsp turmeric

STEP 1 In a medium bowl, whisk together the soy sauce, mayonnaise, sesame oil, lime juice, sriracha, and ginger. Reserve half the dressing in a small bowl. Dice the tuna into ½-inch cubes and add to large salad bowl with dressing, tossing until well coated. Cover and refrigerate 1 hour.

STEP 3 Divide the lettuce among 4 bowls and top with rice. Top with edamame and broccoli. Drizzle with reserved dressing. Spoon tuna mixture on top.

TIP For extra flavor, serve with additional sriracha and garnish with green onions.

PER SERVING: 417 CALORIES, 15G FAT, 3G SATURATED FAT, 70MG CHOLESTEROL, 690MG SODIUM, 29G CARBOHYDRATE, 3G FIBER, 1G SUGAR, 25G PROTEIN

PENNSYLVANIA DUTCH CHOW CHOW

PREP TIME 10 MIN. • COOK TIME 20 MIN. READY IN 30 MIN. • COOKING TIME - SERVINGS 8

3 cups cauliflower florets, broken into small pieces
2 cups broccoli florets
2 cups green beans, trimmed into 1-inch lengths
1 medium sweet onion, chopped
2 large pepper, seeded and chopped
1 cup frozen (thawed) or fresh corn kernels
1½ (15 oz) can kidney beans, drained and rinsed
2 cups apple cider vinegar
2 cups sugar
1 tsp kosher salt
1 tsp celery seeds
1 tsp mustard seeds
½ tsp turmeric

STEP 1 Heat large pot of water to a boil on high. Add the cauliflower and green beans and cook just until crisp-tender, about 4 min. Drain and add to a large heatproof bowl with the onion, bell pepper, corn, and kidney beans.

STEP 2 In the same pot on medium-high, heat the vinegar, sugar, salt, celery seeds, mustard seeds, and turmeric. Simmer 5 min., stirring occasionally, until sugar and salt are dissolved.

STEP 3 To pot, add the vegetables, cover, return to a simmer, and cook 10 min. Pack into 2–3 quart-size canning jars and seal with clean lids. Allow jars to cool on a wire rack. Then refrigerate for up to 1 month.

STEP 2 In the same pot on medium-high, heat the vinegar, sugar, salt, celery seeds, mustard seeds, and turmeric. Simmer 5 min., stirring occasionally, until sugar and salt are dissolved. Allow jars to cool on a rack for 15 min., then refrigerate for up to 1 month.

STEP 1 Heat large pot of water to a boil on high. Add the cauliflower and green beans and cook just until crisp-tender, about 4 min. Drain and add to a large heatproof bowl with the onion, bell pepper, corn, and kidney beans.

STEP 4 Brush tops of ribs with barbecue sauce and flip over. Continue cooking, brushing with sauce, and turning after another 15 min., until sauce has cooked onto ribs. Serve with additional sauce, if desired.

TIP You can roast the ribs up to 2 days in advance. Refrigerate until you’re ready to grill.

PER SERVING: 25 CALORIES, 0G FAT, 0G SATURATED FAT, 0MG CHOLESTEROL, 18MG SODIUM, 6G CARBOHYDRATE, 0G FIBER, 0G SUGAR, 0G PROTEIN

SPICY TUNA POKE BOWL

PREP TIME 8 MIN. • COOK TIME 7 MIN. READY IN 15 MIN. • CHILLING TIME - SERVINGS 4

1 cup frozen (thawed) or fresh corn kernels
1½ (15 oz) can kidney beans, drained and rinsed
2 cups apple cider vinegar
2 cups sugar
1 tsp kosher salt
1 tsp celery seeds
1 tsp mustard seeds
½ tsp turmeric

STEP 1 In a medium bowl, whisk together the soy sauce, mayonnaise, sesame oil, lime juice, sriracha, and ginger. Reserve half the dressing in a small bowl. Dice the tuna into ½-inch cubes and add to medium bowl with dressing, tossing until well coated. Cover and refrigerate 1 hour.

STEP 3 Divide the lettuce among 4 bowls and top with rice. Top with edamame and broccoli. Drizzle with reserved dressing. Spoon tuna mixture on top.

TIP For extra flavor, serve with additional sriracha and garnish with green onions.

PER SERVING: 417 CALORIES, 15G FAT, 3G SATURATED FAT, 70MG CHOLESTEROL, 690MG SODIUM, 29G CARBOHYDRATE, 3G FIBER, 1G SUGAR, 25G PROTEIN
In a medium skillet, toast the pecans on medium–high 5 min., just until fragrant, stirring frequently. Transfer to a bowl and cool completely. Coarsely chop.

In a large bowl, with a hand or stand mixer, beat the butter, brown sugar, and granulated sugar on medium speed 2–3 min., just until fragrant, stirring frequently. Transfer to a bowl and cool slightly.

In a medium pot, combine ¾ cup sugar, 6 oz blueberries, and 1 cup water, bring to a boil, and cook 10 min., or until blueberries burst, stirring occasionally. With a potato masher, mash berries in pot. Let mixture cool. Strain mixture through a fine-mesh sieve into a pitcher, pushing on solids.

To pitcher, stir in 1¼ cups fresh lemon juice. Refracte until cold. Serve over ice. Garnish with blueberries and lemon slices, if desired.

PER SERVING: 223 CALORIES, 0G FAT, 0G SATURATED FAT, 0MG CHOLESTEROL, 67MG SODIUM, 32G CARBOHYDRATE, 1G FIBER, 2G SUGAR, 0G PROTEIN

PREP TIME 10 MIN. • COOK TIME 8 MIN. • CHILLING TIME – • SERVINGS 6