



# SPOTlight

BY CYNTHIA DAVID  
PHOTOGRAPHY BY STACEY BRANDFORD

## BIG DOUG'S TEXAS BBQ UDORA, ONTARIO

Doug Dunec loves the smell of woodsmoke in the morning. So do his neighbours, who can't resist dropping by when Big Doug is outdoors smoking beef brisket or stirring up a batch of award-winning BBQ sauce. You may see him cruising down the highway to his next catering job—anything from a family birthday to a fundraiser for 600—as smoke billows from the 20-foot tandem axle smoker behind his truck. The 6'6" tall grill master can tell when a piece of meat is cooked to perfection just by looking at it.

### SLOW AND JUICY

Dunec has loved cooking since the age of 10, but it was trips down south that fired his love of meat slow-cooked over a wood fire. He uses only charcoal from local hardwoods such as sugar maple, oak or fruit wood. "Apple is unbelievable for smoking pork," he says.

### WEDDING FARE

Brides in white gowns sucking on ribs and digging into Texas baked beans? You betcha, says Big Doug, who caters receptions with his wife, Tina, and two daughters.

One bride-to-be wants a prime rib roast for dinner—smoked five hours and sliced to order at the buffet—followed by a grilled cheese bar at 10:30 p.m.

### TRADE SECRETS

For the novice, brush sirloin steaks with olive oil and sprinkle with coarse salt and pepper. Sear on an oiled grill as hot as possible, then lower heat to finish cooking. Bake pork back ribs in a 200°F (100°C) oven for 2 hours, wrap racks in foil for another hour then finish on the grill with your favourite BBQ sauce.

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Contact Big Doug at 905•715•3138. Buy Dunec's sauces and rubs online at [www.bigdougstexasbbq.com](http://www.bigdougstexasbbq.com).

