

- I am super excited to be here with Chef Darryl Bell celebrated wine country chef, executive sous chef at Bouchon Bistro. He was also, oh my god, you got such a resume, chef de cuisine at Press and now Stateline Road Smokehouse. Yes, yes. Known for its Kansas City Barbecue.

- Right. That's exactly it.

- Yeah. Tell us a bit about Kansas City Barbecue.

- So, Kansas City Barbecue, it's... we sauce our meats in Kansas City. So it's in the style of wet versus Texas. It's in the style of dry so there's no sauce. And then when you dive further into that, when you do sauce the meats, our barbecue sauces are tomato and vinegar based.

- Oh my God. It sounds delicious. So that's a big, the big factor.

- I was looking at your menu. You got something called Kansas City invented Burnt Ends. Tell me what that is. It sounds amazing. You

- Take the brisket at State Line, smoke it for about 14, 15 hours. Cool. It slightly so you can dice it without it shredding, toss it with sauce, re-smoke it for another two hours.

- I love to cook on the smoker, but it might surprise our viewers today, you like to cook on induction too?

- That's correct, yes.

- So what do you use the induction cooking for?

- I studied pastries in France, so I do a lot of cooking with induction for our pastries. This way it kind of gives me some precision. Whenever I'm doing the sugar, whenever I'm doing the egg whites, I can kind of hit the temperature and it'll go exactly where I want it. It's not okay, put it on medium, medium, high flame. It's just, I know. Put it on number three, put it on number four and it's precise. Same when I do events like this, I know that I can put it on, set the temperature and it holds it right where I need, as well as once I need to heat something up quickly, it's... induction's the move.

- Alright. So what would you say to anyone who's thinking about cooking with induction but is not so sure about it yet? What's your advice to them?

- I'd say do it. They're nice and clean. They're slick. You know, you, you're, you also save, you know, especially if you have solar or so like this, you know, just using electricity with, it's great.

- Great point. Now we're at the Cookoff today for Gen Youth Helping to End Hunger for Students. What are you cooking up as part of the Cookoff?

- Alright. Yeah, so we're doing pulled pork sliders. Yeah. Delicious. Okay. So taking pork butts, smoking these at Stateline Road Smokehouse, shredding them. Tossing 'em with the 8 1 6 barbecue sauce and then putting that on our nice bread that we got from a local bakery. Okay. Some cook red onions and there you have it.

- Well thank you for looking after our bellies, looking out for the community as well.

- Absolutely. Absolutely.

- Good luck with today's Cookoff.

- Yeah, yeah. Excited for It.

- I've got a, I've got a couple of tokens here I know on who I'm gonna be voting for.

- Alright, there we go. Thanks a lot for being with us today.

- Alright, thanks so much. Cheer.