

Sweet Baby Ray's brings American regional and International barbecue to Wood Dale



**Sweet Baby Ray's Barbecue Restaurant Brings
American Regional and International BBQ Styles to Wood Dale
Popular barbecue restaurant broadens menu
with unique and delicious weekly specials**

Wood Dale, Ill. (March 2009) – Lunch or dinner at Sweet Baby Ray's is a celebration of barbecue. With the introduction of its new American regional and international barbecue menus, that is true now more than ever. Daily specials based on the top four regional American barbecue styles, as well as a weekly international barbecue dish are now available. Regional fare from these bastions of barbecue is served every day throughout the year, complementing Sweet Baby Ray's authentic barbecue menu. "We are very passionate about barbecue at Sweet Baby Ray's, and so we are excited to present this wonderful cuisine in all of its many delicious forms," says Dave Raymond. "We have worked very hard on all of our regional and international creations to be authentic, using each style's distinctive ingredients and cooking methods. It will be a treat for everyone!"

Sunday: International BBQ

Sweet Baby Ray's spectacular International Barbecue Sundays feature a different style of barbecue every week: 52 different styles throughout 2009. Sweet Baby Ray's also offers this unique international menu during lunch every Wednesday. Customers have already enjoyed entrées such as

- **Moroccan Barbecue Chicken:** grilled chicken spiced with lemon, garlic and paprika, served with toasted pita hummus and carrot salad.
- **Korean style barbecue, Bul Kogi:** barbecue beef grilled and flavored with garlic and ginger, served with rice and vegetables
- **Argentinean Chimichurri Chicken Sandwich:** a grilled chicken breast topped with chimichurri sauce served on a toasted roll with Argentinean potato salad.
- **Thai-inspired Chicken Satay:** with peanut sauce, sheared chicken marinated in soy, ginger and garlic served with Sweet Baby Ray's sweet and savory peanut sauce.
- **Maple Kielbasa Skewers – a Polish barbecue meal:** skewered kielbasa grilled and glazed with maple syrup reduction and served with sauerkraut.

Regional Specialties:

Monday: Carolina BBQ

Inspired by the way Eastern North Carolina uses the whole hog for its barbecue, **Sweet Baby Ray's** offers the **Chopped Pork Sandwich**. The chopped pork sandwich is made from a whole smoked pig, including flavors of the shoulder, butt, tenderloin, ham, ribs, belly and hocks, served on a bun with a side of Carolina coleslaw, hush puppies and Eastern Carolina's unique vinegar based barbecue sauce (no tomato or sugar) on the side (\$7.49). Rib lovers can add a one-third slab of ribs for just \$4.

Tuesday: Memphis BBQ

Memphis is known for serving ribs either "wet or dry," basted with sauce, or hand rubbed with Sweet Baby Ray's own spice blend served "dry," without sauce. **Sweet Baby Ray's** offers the **Mini Duce Sandwich**, a unique signature sandwich with pulled pork, grilled beef bologna and coleslaw, with one-third slab of Memphis ribs (wet or dry) served with barbecue beans and collard greens (\$8.49). The Tuesday special also offers a half slab of Memphis style St. Louis ribs smoked over hickory wood and charcoal, wet or dry, served with cornbread, barbecue beans and collard greens flavored with hocks, onions and ham. (\$12.99/half slab, \$18.99/full slab).

Wednesday: International BBQ and All-You-Can-Eat Ribs

Every Wednesday, the restaurant features an a la carte lunch special, full slab **Baby Back Ribs** (\$12.99). For **All-You-Can-Eat Baby Back Ribs** (\$16.99/person), come after 4 p.m. to enjoy **Sweet Baby Ray's** award winning ribs. In 2008, **Sweet Baby Ray's Barbecue Restaurant** was awarded first place for *Best Ribs* and the second place award for *Best Sauce* at the Naperville Ribfest. Additionally on Wednesday, lunch patrons can savor the **International BBQ** that's featured every Sunday.

Thursday: Kansas City BBQ

Since Kansas City is thought by many to be the 'barbecue capital of America,' the **Sweet Baby Ray's** team is excited to add the city's barbecue style to its all-star lineup. The restaurant's rendition of Kansas City style barbecue is the **Quarter Smoked Chicken with Burnt Ends**, kind of like a brisket reduction, served with the **Original Sweet Baby Ray's Stovetop Recipe BBQ Sauce**, a side of Kansas City style barbecue beans, Kansas City coleslaw, and white bread (\$8.49). Guests can add 1/3 slab of Baby Back or St. Louis ribs for only \$4.

Friday: Texas BBQ

Sweet Baby Ray's introduces its version of **Texas Brisket** offered lean or "with flavor," served with the rich flavors from the fatty part, or deckle, of the brisket. The special Texas menu includes a trio of Texas flavors with smoked brisket, smoked sausage (imported from Southside Market in Elgin, Texas) and pork spareribs, all served Texas style with Sweet Baby Ray's own Texas barbecue sauce, barbecue beans and potato salad, complimented with all-you-care-to-eat pickles, onions, jalapeño peppers, saltines and white bread (\$9.49).

Saturday: Chicago BBQ

Over the years, the **Sweet Baby Ray's** team has learned the barbecue preferences of the Windy City patrons. North Side Chicagoans love baby back ribs while South and West Siders have a penchant for rib tips, the bottom of the spare rib that is separated from the rib when creating the St. Louis style rib cut, and Hot Links, a smoked sausage with a flavor and texture similar to the combined flavors of Italian sausage and breakfast sausage, with a spicy profile. The high quality of the baby back ribs is something for which Sweet Baby Ray's prides itself, and is one of the restaurant's most popular items.

Come in on Saturdays for the comfort of Chicago style barbecue. Customers can treat themselves to their favorite **Rib Tips** and **Hot Links** topped with fries, Sweet Baby Ray's Barbecue sauce, and served with white bread and coleslaw (\$7.99). True Chicago barbecue fans will enjoy adding a one-third slab of Baby Back Ribs for an additional \$4. For chicken lovers, Sweet Baby Ray's offers a Chicago-style value meal, **1/3 Slab Baby Back Ribs & 1/4 Chicken** (fried, jerk or barbecue; white or dark), with fries and coleslaw (\$12.99).

Sweet Baby Ray's Barbecue Restaurant is located at 249 E. Irving Park Rd., Wood Dale, Ill., (630) 238-8261. The restaurant is open daily 11 a.m. to 9 p.m. Sweet Baby Ray's also features promotions, an e-BBQ e-mail club, weekly specials and offers extensive off-premise catering services and event planning services. To learn more about Sweet Baby Ray's, call (630) 238-8261, or visit online on Facebook, at www.sbrbbq.com, www.sbr catering.com, or visit their blog at <http://goodfromthewood.com>.

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