



## Neighborhood Eats- Daisy May Barbecue

By Lauren Glassberg

(New York-WABC, May 28, 2004) — *Here is the "Neighborhood Eats" segment seen on Eyewitness News this Friday featuring a recipe from Daisy May's Barbecue.*

There are a couple of ways to enjoy BBQ set up your own pit, head to Texas or Kansas City or North Carolina and order some there or find one of these which is a Daisy May BBQ cart.

Ryan Martone, Daisy May's Customer: "It melts in your mouth. It is awesome."

Reason enough to leave your office for this sidewalk feast.

Daisy May's BBQ at your doorstep the idea is Adam Perry Lang's. He is a classically trained chef who has worked at some of the best restaurants in the city before opening Daisy May's on 11th Avenue.

Adam Perry Lang, Daisy May's BBQ USA: "A lot of people would say BBQ is down here, French is up here but my feeling is good food is good food."

And good food for Adam is BBQ. His restaurant is perfect of takeout with lots of delectables. To make his food even more accessible, he rolled out carts. There are three around the city including this one on Wall Street.

Perry: "I started with Texas chili and moved on to pulled pork."

And there's chopped beef...

His flavors are sweet and sour and one special sauce calls on chili paste, scotch bonnet peppers, beer, ketchup and mustard to name a few ingredients.

It is simmered and pureed.

Perry: "The key to any recipe or cooking is trusting your palate."

Daisy May, by the way was the name of a dog Adam once knew that dog would be licking her chops if she new about this BBQ.

Nancy Silberger, Daisy May's customer: "I get the pulled pork and the good coleslaw."

And it is Memorial Day weekend so start cooking. Enjoy!