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TAKE A 'CUE FROM DAISY MAY'S

Daisy May's BBQ USA has no desserts, no tables and no amenities. But once you try it, you're sure to return.

In a low, brick building that's fragrant with the aromas of chillies, smoke and brown sugar, you go up to the counter and order your 'cue, choosing from Oklahoma Jumbo Beef Short Ribs, Kansas City Sweet and Sticky Ribs (displayed at right by proprietor and chef Adam Perry Lang) or Memphis

EAT Dry Rub Ribs — the hottest and smokiest of the lot. If you don't want ribs, there's beer can chicken and thick, tangy pulled pork and chopped beef sandwiches made on soft Kaiser rolls. They're all \$8.

Sides are even better. You'll pay \$3 for sweet and smoky baked beans with burnt ends, cheddar-creamy corn, Cajun dirty rice and beans, crunchy coleslaw, sweet potatoes mashed with brown sugar, better-than-a-steakhouse creamed spinach or jalapeno-spiked corn bread.

To drink with them? You'll want the sweetened iced tea, of course.

Daisy May's BBQ USA. 623 11th Ave., at 46th St.
(212) 977-1500.



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