

## Virginia BBQ's menu smokin'

Aug 14, 2011|

MANSFIELD -- Gill Duryea said his customers won't go away hungry.

"The main thing about Virginia BBQ is it's true smoked meat," said Duryea, owner of a new, southern-style barbecue restaurant that opened in July at The Shoppes at Sterkel Park, 625 Lexington Ave.

"We utilize a smokehouse in North Carolina -- that way all our meat is consistent. We don't have each store doing their own smoker."

Duryea is originally from South Carolina, and has loved barbecue his entire life. After living in Mansfield without authentic smoked barbecue 11 years, he did something about it.

The restaurant has indoor seating, orders can be made to go, and there is a pickup window.

The restaurant specializes in authentic, freshly prepared, smoked pulled pork and chicken, as well as hand-pulled or hand-sliced brisket and St. Louis-style ribs. Special sauces come from Virginia, North Carolina and South Carolina; and french fries, onion rings, award-winning roasted red potato salad, garlic mashed potatoes, cole slaw, baked beans, country-style green beans, macaroni-and-cheese,

collard greens, corn bread muffins and Texas toast.

Duryea and wife, Julie, have three daughters and live in the Johnsville area. He has helped with outreach ministry at St. Joseph's Church in Galion for the eight years.

"We feed about 150 people a month," said Duryea, who enjoys cooking on and off the job.

"I've been cooking since I was a teenager," he said.

The restaurant's specialty dessert is homemade banana pudding.

"All our recipes are made fresh each day. We make our own potato salad, cole slaw. We have our own recipes," he said. "We have fresh-cut fries and we hand batter our own onion rings. Nothing is frozen that goes into the fryers. It's all made fresh each morning when we come in."

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The restaurant offers three styles of sauces, including bottles of hot sauces that customers can choose from on the counter.

"We offer the Virginia style, which is the tomato-based sauce, which is your most mild sauce. Your North Carolina/South Carolina sauces are vinegar-based; the North Carolina has more red pepper and the South Carolina has more black pepper. The South Carolina sauce, which we use here, is from my father-in-law Hal Fox," Duryea said.

Hours are 11 a.m. to 8 p.m. Sundays through Thursdays, and 11 a.m. to 9 p.m. Fridays and Saturdays. For information, call 419-522-RIBS (7427) or visit [virginiabbq.com](http://virginiabbq.com).

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