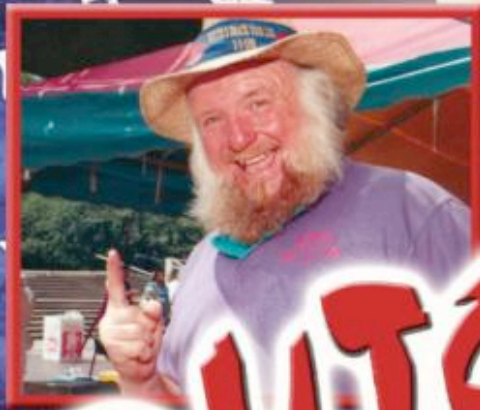


Copyrighted Material



# BUTCH'S



## Smack Your Lips BBQ Cookbook

Butch Lupinetti  
with Marci Lynn McGuinness

Copyrighted Material

# Acknowledgements

First of all I thank my loving and caring wife, Lynne, for all of her support over the past 40 years. Without her I would be non-existent. I love you forever, all ways and always.

**Alyson** – My wonderful daughter who gave up so much of her time to rub meat, pull meat, stuff sausage, ship sauce orders and work BBQ competitions with me. Thanks for one of your secret recipes. When will I get the rest?

**Mike Bingey** - to my dearest and closest friend of over 20 years for sticking with me and being there when I needed him most, through good and bad times. It's been a wonderful and ongoing adventure Love ya!

**Maryanne Bingey** – Mike's lovely wife. Thanks for the recipes, support and for letting us go out and do what we do best, BBQ. Thanks to Mikey and Pookie, too.

**Mommy** – My inspiration on cooking and seasoning and telling me that “if the pit cooks chicken good keep it. If not leave it.” Also for her wonderful recipes that she so reluctantly gave up, even though they gave her writer's cramp. Love you, Mose.

**Shane** – My number one son who gives me support whenever I need it and that extra pair of hands to help me out. Thanks, Poncho!!

**Ricky Lupinetti** – My brother and first BBQ crew member who went out on the road with me when we were true novices. Thanks for the recipes, support and loyalty. Love you, “Mose.”

**Ray Alan Gill** – of Razorback Cooker and River City Spice Company, manufacturers of my seasonings and pepper sauces. Thanks for all the on-the-job training.

**David Knight** – Ole Hickory Pits in Cape Girardeau, MO for building all my custom cookers.

**Gus Swain** – My master mechanic and welder who fabricates and fixes all my equipment.

**Deke Ferrell** – Our Lynchburg express driver and cooking experimenter. A great and loyal friend who really keeps me moving forward. Love ya!

**Mike O'Donnell and Brian Workman** – For all your talents that helped me create our sauce labels and branding images. A very big Thank You, guys.

**Shotgun Fred** – The BBQ Guru for making a temperature control that allows me to get some sleep at night during the 16 hour cooking process.

**Hubert Green** – of North Main BBQ in Euliss, TX. My thanks to him and his lovely departed wife, Dolly, for taking the can of lighter fluid out of my hand and giving me a stick of wood.

**Sergio Rodrigues, Jared Day, Rick Zelenkevicz, Andy Wood, Scott Craig, Jim Boggs and all of my BBQ crew** past and present. I couldn't do what I do without you guys. A big thank you for helping me spread the joy of BBQ across the country.

**All of my friends and family** who helped with their recipes and taste buds through the years.

**Food Network along with Bobby Flay** – for giving me the chance to showcase my passion for BBQ and allow this book to come to be. And for immortalizing me on Bobby's Chefography episode. I sincerely can't thank you enough!!!



## How Butch's Smack Your Lips Barbeque Evolved

Butch Lupinetti grew up in an Italian kitchen and that is where he always found his mother. "We chopped and diced celery and onions and peeled potatoes as kids." Soon, they knew how to put together the family's "Tomato Gravy" and meatball recipes.



Butch Lupinetti, 18 months old with mother on Lupinetti farm. Looks like he is trying to get away so he can get busy at the grill.

Sunday 2pm dinner at the Lupinetti home was never missed. "You knew you better be home." Meatballs, spaghetti, salad and a gallon of wine filled their lively table. Butch still makes the homemade pastas of his youth and his daughter, Allyson, is keeping the tradition alive.

Pasta "gravy" and chicken soup were ingrained in the Lupinetti's because it was all a part of the family's farm life.

Butch's father "harvested" chickens and barbequed freshly butchered hogs regularly. Removing the hog's hair with corn cobs was the children's job. Family friend and butcher, Tony DiDaio, assisted Dad in the process, and Butch learned by watching and fetching.

"The barbeque sauce we made was North Carolina style - a clear sauce made with vinegar, salt, pepper, brown sugar, cayenne, onions and okra. We boiled it in a big pot and squeezed it through flannel. It was used as a basting sauce. A handful of pork was served on butcher's paper on top of a slice of bread. A second slice of bread was served to sop up the sauce and to use as a napkin!"



Butch's prize pig.



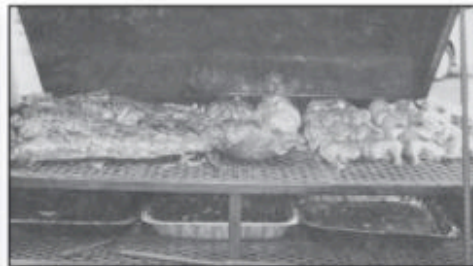
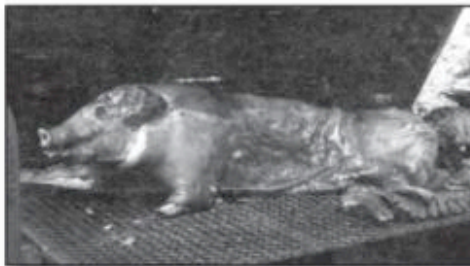
After the family sold the farm in 1970, Butch became a musician and toured with the Cole Brothers band for many years. He still sings when he gets the chance.



Mrs. Butch (Lynne) Lupinetti and daughter, Alyson



Butch's first grill, July 1985



Looks like a feast! July 1987.



Butch sings up a storm in 1980.





Jamboree at Butch's Place, July 23, 1991



Lynne and Butch Lupinetti ready to barbeque, May 1992

In 1967 Butch bought a Country-Western bar in Pemberton, New Jersey. He was a rock & roll singer, so they turned it into a rock & roll club called "Butch's Place." They soon put in a kitchen selling meatballs and pizzas. They also roasted pigs for 31 years in front of the place. This is when he



developed the different sauces and added ketchup to his clear sauce to give people choices.

In 1989, Butch discovered a barbeque show at Brown's Island in Richmond, Virginia. Soon he was working with the "Razorback Cookers" from Blytheville, Arkansas. He spent weekends all that season with Ray Alan Gill. Gill's father owned a spice company, River City Spices, and helped develop Butch's spice blend. They still manufacture the dry rubs for Butch today.



The Razorback Cooker's display stand draws in the crowds with their eclectic décor.



Mike & Ray pose after 2004 show.