

November 28, 2013

Goat barbecue at Home Team

Garden & Gun's Jubilee festivities this weekend don't include a Friday dinner option, but nearby Fiery Ron's Home Team BBQ is hoping to lure event-goers with a collaborative smoking session.

Pitmasters from Southern Soul Barbeque on St. Simons Island are joining the Home Team crew to prepare beef barbacoa, goat tacos, goat sausage and oysters, along with a sides spread including Brussels sprouts, cornbread, lima beans and corn.

Spokeswoman Angel Postell describes the two sets of pit-

masters, who first met when they partnered on the 2012 Charleston Wine + Food Fes-

Aaron Siegel recently won a StarChefs.com "concept" award, which recognizes a "creative, successful chef-driven concept that could be successfully expanded."

The Backyard BBQ, which includes music from Shrimp City Slim and cocktails from High Wire Distilling Co., runs from 7 to 9 p.m. Dec. 6. Tickets are \$30, and can be purchased by e-mailing info@hometeambbq.com or by calling 345-9563.