

st.ed's

ST. EDWARD'S UNIVERSITY MAGAZINE

Fall 2018

Holy Smoke!

ALUMS GAIN ACCOLADES AND FOLLOWERS WITH FRESH TAKES ON BARBECUE

Page 23



Matti Bills '15, co-owner of Mum Foods, uses a cooking process that is true to traditional Central Texas-style barbecue. "We use an offset smoker and cook with a fire of post oak wood, without any electricity or propane. We slow smoke for 12 hours twice a week in South Austin," she says.

PLAYING
• WITH •
ATX FIRE ATX
2018

Two St. Edward's alumni are turning up the heat on the Texas barbecue scene by reimagining the classic cuisine.

BY CYNTHIA J. DRAKE / PHOTOGRAPHS BY WYNN MEYERS '13







Miguel Vidal '03 grew up watching his dad use mesquite wood to smoke barbecue. Valentina's now goes through about two cords of mesquite wood each week.