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America's Best Cities for Barbecue

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No. 7 Charleston, SC

South Carolina may represent the most diversity among the main barbecue styles, thanks to its core of four sauces (mustard-based, vinegar-and-pepper, and two tomato-based sauces). In Charleston, which also scored well for its **fine dining**, the honky-tonk-themed Home Team BBQ ups the ante with *six* sauces (including an Alabama white) to go with your ribs, turkey, or Redneck Pot Roast (brisket). That sloppy eat-off-the-paper approach is a bit of a let-loose departure for locals; Charleston also scored near the top for its **home décor shops** and for **feeling tidy**.



Steve Murray / Alamy

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