

Bryan Schaaf:

Back here on the Meat Speak podcast, powered by the Certified Angus Beef brand. In studio one last time here in season three, I'm Bryan Schaaf. Joining me, as always, way across our electric table with three fancy microphones on, chef Tony Biggs. How you doing, man?

Tony Biggs:

I'm great. How are you guys? You guys good? Summer's upon us.

Bryan Schaaf:

Fantastic.

Tony Biggs:

It's beautiful.

Bryan Schaaf:

It's a Tuesday and we just had a three day weekend, right? Because Memorial day weekend, which...

Tony Biggs:

Hats off to-

Diana Clark:

That's amazing.

Tony Biggs:

The veterans and their history and hats off to them.

Bryan Schaaf:

Amen. You said it well, right. That's why we get to have the freedom to talk about meat science and things like that. Right? Because those sacrifices made and beyond. So in between us, of course, as it was meat scientists, Diana Clark, how are you?

Diana Clark:

I am great. Fantastic actually.

Bryan Schaaf:

Nice, nice, nice. We are gathering today because this is the finale of season three and we are about ready to go on a hiatus for our summer break. It's actually going to be an extended hiatus. So normally we would come back at the end of September, early October, we do have some staffing. We're upgrading our, I shouldn't say upgrading. We're adding to our staff on the social media side because Paige, the social media gal is really holding down the fort for everybody up there. So that's why she's not with us here, but you are going to see some content flowing out across our channels. So make sure you follow the Meat Speak, what is it. It's Meat underscore Speak, I think on Instagram. Follow our channel for the updates as we go. But for right now, this is the end of season three.

Bryan Schaaf:

And one thing that we like to do at the end of each season is to go back and look at everything that we've been able to talk about and what we've been able to do. I will have you guys both know that this is the first full season that we've been able to pull off where we weren't dealing with a global pandemic. Right? I remember at the end of season one, sitting on a picnic table with Jeremy Umansky out for sight of larder, because outside was the only place you could really be without masks to talk. Right? I remember the beginning of season two, doing a podcast interview with Arnis Robbins from Evie Mae's in Lubbock, via zoom from my basement. Right? So this is the first season that we have not had to deal with those kinds of issues. So it's either been in studio or we're out traveling and man, it feels so good to-

Diana Clark:

Everything's turned on now.

Bryan Schaaf:

It's been so good. Season three, before we really tear into the meat of it. If you go back and you listen, you'll notice Diana Clark is not around for the first three or four episodes, I believe because-

Tony Biggs:

Where were you?

Diana Clark:

I had a little girl.

Bryan Schaaf:

That's right.

Diana Clark:

She's almost the year old now.

Bryan Schaaf:

Oh my gosh.

Diana Clark:

Time is flying by.

Bryan Schaaf:

And everybody's good? We're sleeping 10 hours a night?

Diana Clark:

Yeah, we're getting sleep. She's sleeping. She's doing good. She's loving life. Not a huge fan of the slip and slide. We found that out this weekend.

Tony Biggs:

Face painting party coming up, in my house.

Diana Clark:

You will. Ah, okay. Let's do it.

Bryan Schaaf:

Wow. But-

Tony Biggs:

I dealt with that yesterday. Face painting party with Amelia. Oh my gosh.

Diana Clark:

Oh goodness.

Tony Biggs:

It was either that or have a major meltdown-

Diana Clark:

Exactly. That's where it's at.

Tony Biggs:

Oh my gosh. I caved in. Okay. 20 bucks or whatever you want.

Diana Clark:

Let's do it.

Bryan Schaaf:

You should have gone with the slip and slide, chef Tony.

Tony Biggs:

I could break my leg there.

Bryan Schaaf:

Oh, and yeah. And what a season that's been. Right? So Diana eventually rejoined us, but what a season it's been. Right. We got to talk about lots of different meat, science and things. We got to talk about some of or talk with some of our best friends in the industry. Guys like Marc John Sarrazin from DeBragga, Lamar Moore. Tom and Lisa Perini from the Perini Ranch. Jess Pryles. And we got to pay tribute to the late great Mike Mills, the legend in barbecue circles.

Bryan Schaaf:

But I do want to drive you back before we tear into it. Our very first episode, when we were Sans Meat Scientist right, which I believe sans in French means without. I had eight years of French class and...

Tony Biggs:

[foreign language 00:04:14].

Bryan Schaaf:

[foreign language 00:04:14].

Tony Biggs:

[foreign language 00:04:14].

Bryan Schaaf:

So we were without meat scientists. So we actually leaned on our old, near and dear friend, Dr. Phil Bass, right. To kick season three off talking about sheer force rankings. I will tell you if you haven't heard that episode, it seems like you're probably in the minority because in the history of all of the podcasts that we've done, that is the highest rated most downloaded. Unbelievable. I will never understand how things go viral. Right? We have a big YouTube channel. That's got a huge following. Obviously, I don't have anything to do with it, but if you can crack the code for what makes things go viral, you could be a millionaire tomorrow, but we invite you to check that out because it is one of those topics and Diana, I'm glad you're here for this one now where it seems like we're talking about one of those mystery things.

Bryan Schaaf:

People want to know, rank the cuts in order of tenderness. Right. And that's not really a thing. Right? You can't really, I mean, you can do that in general terms, but there's no 1 through 87.

Diana Clark:

Yeah. I mean, it's always funny when people say, "Well, what number is this?" "How tendered it is on that cut level." So we always will say tenderloin by far is the most tender, then flat iron. Yeah, that's definitely up there. But then all the other rankings, a lot of times academically is done where they've taken sheer force of them. They see those measurements, but most of those meats are cooked to 160 degrees. And so that alone is going to turn people away of like, "Wait, what? It has to be tender if it's cooked to 160 degrees?" It's like, well, some cuts, yeah. Some cuts need, I mean, look at the brisket. You're not going to cook that thing to 125 and call it good. So it's kind of looking at which cuts need to be cooked to which level to get to the best tenderness of that cut.

Bryan Schaaf:

Excellent.

Diana Clark:

Yeah. Don't treat them all equally. Give them a little love.

Bryan Schaaf:

That's right, right. People will sometimes ask, "Well, how do you like your steak cooked?" And I have learned enough from now. I say, "Well, which steak are we talking about?"

Diana Clark:

Yes.

Tony Biggs:

Exactly.

Diana Clark:

That's the follow-up question.

Bryan Schaaf:

I learned from our buddy Nick Solares. Right. Some cuts are really good, completely rare. Right. Just give him a quick flash, right. Some cuts like that heat.

Diana Clark:

Yes.

Bryan Schaaf:

A little skirt steak.

Diana Clark:

Chuck flap. Yeah.

Bryan Schaaf:

Chuck flap, yep. All day long. All day long. So guys, before we resume, go ahead, we're going to give you a little sampling of episode one, shear force with Dr. Phil Bass from the University of Idaho in Moscow. Do you know what Moscow is in-

Diana Clark:

It's Moscow.

Bryan Schaaf:

Idaho. Yeah. Not Moscow. Yes.

Audio:

I've been asked for years, decades, rank me the muscles and that's because there's some old literature, some old handouts in the past that muscles have been ranked. And almost every single time I've said, I'm not going to rank them. I will categorize them, but I won't rank them. And that's because there's so many variables involved. Okay. There is a research paper out there that will say that the serratus ventralis muscle or serratus ventralis muscle is the third ranked most tender muscle in the carcass. That's where I would throw my BS flag in the air. Because depending on where you cut that on the carcass, it could be very tender, nearly as tender as a New York strip steak. But everything has to line up to make it do that. Or it could be chewy as bubblegum if you're not cooking it right. The serratus ventralis is the Denver steak. And it's also the short rib, and you're not going to just cook a short rib to medium rare and hope that it's going to have the tenderness.

Audio:

And so that's where I'm very, very cautious with these listings. And so what I like folks to do is just better understand some of the categories. So if you're looking at specific cuts, yeah. I mean, the Denver steak is going to be a good one, if it's cut further up onto the shoulder, out of say the chuck roll or the chuck flap. But even more so, I mean, the strip loin is almost just as foolproof. And that's because it's the longissimus dorsi muscle. That's that main muscle in the back of the animal, that's going to, again, these are quadrupeds, they don't stand up on their hind legs. And so it's still going to be a pretty tender piece of meat. And you have the teres major, another very tender piece that was kind of identified about the same time as the flat iron, and oftentimes will be used as an alternative to tenderloin medallions.

Bryan Schaaf:

Back here, still in studio, Bryan Schaaf. Meat scientist, Diana Clark, chef Tony Biggs. Guys, season three. What were some of your favorite moments what sticks out for you?

Diana Clark:

Honestly, for me, I know it was recent, but that barbecue round table, just gathering on the table in the morning, the fact that we're all there together, exchanging stories, that is just fun. That to me is what barbecue is all about. It's that family. And it just felt like, "Oh yeah, we can finally do this." So, that was just something I'll never forget. Being able to share those stories and get to know a little bit more about each one of them too. It's kind of amazing seeing the different backgrounds and what leads you into barbecue and knowing that everyone's welcome regardless of where you came from. It's pretty awesome.

Bryan Schaaf:

Yeah. No, I was not a fan of the 6:00 AM start time for that.

Diana Clark:

See, that's my cup of tea right there. I was like, "Hey, I'm in it. I'm ready to go."

Tony Biggs:

Well, isn't that the time they get up, the barbecue guys get up-

Diana Clark:

Yeah, they have to get ready.

Tony Biggs:

They start the wood, right.

Diana Clark:

Exactly. So we're just making them feel more at home.

Tony Biggs:

Get the smokers. Come on, Bryan. Get with the program there. Huh? Okay.

Bryan Schaaf:

I am sweating so much.

Diana Clark:

I mean, it is hot.

Bryan Schaaf:

I don't know what my problem is.

Diana Clark:

It's already like 80 degrees.

Tony Biggs:

It's 80 degrees already.

Bryan Schaaf:

Sorry. I'm the shade. I'm completely digressing. I'm trying not to like bump the microphone while I'm looking for something to wipe sweat with. But that was a great episode. Because again, we had three different pitmasters from three different areas of the country. Of course, Dave Bonner in Chicago, Anthony DiBernardo from Charleston, South Carolina, and Arnis Robbins from Evie Mae's in Lubbock, Texas. One of the things about barbecue that I feel like people don't understand is I feel like barbecue is like donuts, right? There's no bad barbecue. Bad barbecue is still good barbecue. There's just different levels of wow. And I was super pleased to have those three on because their barbecue is, there's good barbecue, there's great barbecue, and then there's life changing barbecue.

Diana Clark:

I completely agree with that statement. Yeah. It's one of those things like you're never going to... "Yeah. It's not bad," but once you've had that really great stuff. Man, it is hard to be like, "That was great barbecue." It's like, "Yeah, I ate it. But eh," yeah.

Bryan Schaaf:

Yeah. It's still delicious.

Diana Clark:

Yeah. Yeah.

Bryan Schaaf:

Yeah. All right. Let's go ahead and do a little flashback. I feel like we should like Wayne's World to go [inaudible 00:11:13]. Right into the barbecue round table, which would've just gone live about a month ago here on the Meat Speak podcast.

Audio:

Barbecue in general is the hardest, easiest job in the world. And consistency is key. I mean, that's not everyone, but for the most part, you can do it once, if all of variables are right. But then, for us in west

Texas with wind and crazy weather and extremely low humidity levels, just so many variables that it's not about how do I cook this brisket? It's about how do I mitigate all of these other factors that are coming in and trying to screw this up. But brisket specific, you can't fake it. There's a lot of meats that if they're not right, you can cover them up and sugar or sauces, whatever it is, you can't fake brisket. It's either cooked, right, or it's not. And if it is, it's great. And if it's not, it's awful.

Audio:

Yeah. I think with brisket, when I first started at Green Street, five years ago, we would trim off layer off the fat cap, put in the smoker. And I think the brisket game has evolved so much where there's so many more people putting out great brisket. Just the fact how they're trimming it. You're rounding your edges. You're taking that piece off the point to make it aerodynamic. And you just got to put more care into it because that's the breadwinner right there. People are going to your place for brisket.

Bryan Schaaf:

Right here on the Meat Speak podcast. Bryan Schaaf, meet scientist Diana Clark, chef Tony Biggs. Chef, season three for you, man. You are back running like crazy. Right. And one of the things that I always notice is when we're looking at calendars to sit down, to figure out when we can get everybody in the studio, you're all over the place, man. One week you're on a cruise ship some weeks you're cooking outside. You're back, man. Does it feel like you're sprinting again?

Tony Biggs:

Oh, well, I just had a birthday, 65. So I'm not a relic yet, but, I am running, I am running. I'm still running you.

Diana Clark:

You are definitely running.

Tony Biggs:

I'm running like with the millennials and it's fantastic. Right? And I'm running circles around them. Okay. And so-

Diana Clark:

You're flying down the black diamond, like we're back in California.

Tony Biggs:

The black diamond. I didn't fall once. Okay, in Tahoe. I did not, but I had a major tooth ache, that cost me a lot of money. But anyway, we're back.

Diana Clark:

It's been a big year.

Tony Biggs:

It's been a big year. It's been an interesting year. Yeah, yeah.

Bryan Schaaf:

Yeah. So chef talk to us about your favorite moments from this year. Of course, last week we were digging holes and stuff. That was weird.

Tony Biggs:

I got it. But one of my favorite-

Diana Clark:

People were asking questions.

Tony Biggs:

Classic rock albums was Time Machine by Deep Purple. Do you remember this? Do you remember this? And so-

Diana Clark:

I don't remember it.

Tony Biggs:

That's not a relic, but my favorite one was the meat head time machine. Okay. Going back to the relics, going back to all those old cuts, like the pin bone steak. Right. Do you remember this?

Diana Clark:

Yes. That was fun.

Tony Biggs:

I had never seen this until you showed me this and it was just amazing. Right. And we've cooked this a couple of times and it's amazing. And of course the steak [foreign language 00:14:20] is one of my favorite and those type of things. The what else? Steak [foreign language 00:14:27], the pin bone steak. The steamship round which never gets really seen anymore. We've done this outside a couple of months ago with Joe Barza, do you remember this from the middle east?

Bryan Schaaf:

Yeah.

Tony Biggs:

Hung that outside in 20 degree weather. It was just epic photos. It tasted great. We studded it with garlic and rosemary. It was just amazing. So I think the meat head time machine was kind of my favorite of all time. Yeah.

Bryan Schaaf:

The classics will always come through.

Tony Biggs:

Classics. Yeah, classics. Don't take our word for it.

Audio:

Meat centric. Right. These are very specific cuts that Diana, if you wouldn't mind the first one, we're going to jump into the seven bone chuck steak. There's a lot going on there.

Audio:

Yeah. So, and it's all, it's basically all how they used to break down a side of beef. So before they used to take off that brisket and they would cut straight down to the table, when you do that, you're actually cutting into the clod. So that's why we kind of avoid doing that. But when you would do that before, you would create this square cut chuck. And within that square cut chuck, then you could go on it's the rib end and cut towards the neck or towards where the head of the animal would be. And that's where your seven bone steaks would come from.

Audio:

You cut them back that way. And you could come on the other end where you cut that brisket off. And that's where your arm roast would come from. I always say, if you guys look at old pictures, the arm roast almost looks like a dinosaur head. I swear if you go look at it, you'll totally see it. And it's very easy. So we had to identify these for 4-H meat judging. So teaching kids, you got to look for these specific parts. So that's the dinosaur head, the seven bone, the blade bone is in there and it looks like the number seven. So, that's where that came from seven bone steak.

Bryan Schaaf:

All right. Back here on the Meat Speak podcast, coming to you from in studio, in the... This is the basement of the world headquarters of premium beats, the happiest place on the planet.

Diana Clark:

There's no basement in the Alamo.

Bryan Schaaf:

Love that movie. I love Pee-wee's Big Adventure so much. Right?

Diana Clark:

It's all right. That's a great movie.

Bryan Schaaf:

I loved it when I was, right. Oh.

Diana Clark:

If you haven't watched it, you need to watch it.

Bryan Schaaf:

Yeah. Pee-wee's Big Adventure.

Diana Clark:

Classic. Speaking of classics right?

Bryan Schaaf:

It's a total classic, right? Yes. One of my favorite ones is some sometimes I feel like sometimes it's better to be lucky than good. Right. And we had a podcast in November with our buddy Daniel Vaughn, the barbecue editor of Texas Monthly. Right. And Daniel Vaughn is the one who comes out with the coveted top 50 barbecue list. Right. And we had him lined up. We had them set for an interview and it just happened to be a week after the most recent top 50 list came out. Right. So this only comes out every four years. Right. This is like the presidential election, but with brisket. Right. So I mean even better. Right. And so we were able to catch him and really kind of catch him in the throes of all the fallout that comes from these lists, because a lot of times you get both sides. You get the sides that are celebrating, but then you also have the sides who are...

Diana Clark:

What happened?

Bryan Schaaf:

Yeah. They want to know what went wrong and things like that. So, it's the nature of the beast when you're in a position of picking winners and losers or winners and non-winners. As I tell my soccer girls, "There's no losers, only non-winners."

Diana Clark:

It's a good way to look at it.

Bryan Schaaf:

Yeah. But it was great to have that discussion, to understand the methodology behind what he went in. Of course, Goldee's in Fort Worth was number one this year, upsetting sort of the Bastions, Franklin barbecues, Snow's is there. Of course our pals Evie Mae were I think number seven. Of course, and then all the classics were in there as well with blacks and Terry Black's and [inaudible 00:18:33] barbecue and Louis Miller barbecue in Taylor, Texas with Wayne Miller all on that list. But what a cool time not just to chat with Daniel Vaughn, who's a fantastic wealth of knowledge in terms of the history of barbecue, but more so to catch him just after this list had come out was real special.

Diana Clark:

Yeah. That was cool.

Bryan Schaaf:

By the way, Daniel Vaughn, for those of you who don't know, the guy who writes the Bible of Texas barbecue, he's from Ohio.

Diana Clark:

That's right.

Bryan Schaaf:

Yeah. We claim him.

Diana Clark:

[inaudible 00:19:02] county native.

Bryan Schaaf:

From Wooster, Ohio. Literally went to high school, a mile from where we're standing right now.

Diana Clark:

This is why everyone needs to come visit. Just saying.

Bryan Schaaf:

That's right. That's right. That's it, here's a clip from that episode with Daniel Vaughn. I believe it's entitled to science of barbecue.

Audio:

Yeah. Well, the lead up to it, of course, it's a lot of work on our part to put it together, to do all the writing and editing it. It still surprises me sometimes how quickly we turn it around from finished product online, just in PDF format to actually get in a printed magazine. And that was essentially three weeks this time around. So in that three week segment, it's just me, I don't know, just sort of dreading conversations with pitmasters, who I know are going to be really disappointed. I've met a lot of the people who I'm writing about or not included in the list and people who are not included in the list. And I know a lot of them are going to be disappointed and some of them are going to be incredibly happy obviously. So yeah, it's just me sort of dreading all of that and they, a lot of the pitmasters say the same things. That they are just certainly eagerly anticipating the list, whether they're on it or not.

Audio:

And yeah, so we also, this time around, made it even more difficult on ourselves by having three different Texas monthly barbecue events with... It was basically a way to celebrate the 2017 top 50 list, which is last one, to celebrate it one last time before the new one came out. So we invited a lot of those barbecue joints together for three different events. We had one at Brownsville and Lubbock and at Tyler, Texas. Three smaller cities in Texas. And I knew that some of those places were going to make it on the list again and that some of them weren't going to. And so just trying to act natural whenever the questions come up, but by and large, I mean even when after the list comes out, I mean, certainly there's barbecue fans that love this place, or aren't so sure about that place and have their arguments.

Audio:

And, there are some barbecue joints who are really upset and unhappy that they're not on the list or maybe not as high as they want to be on the list, which is kind of a new thing this year. But by and large, I mean, for the most part, barbecue people, they're classy people, right? They have a lot of class, they handle with grace. There's a few outliers, but for the most part, it's really not that dramatic.

Bryan Schaaf:

Of course, from a meat science standpoint, we continued our exploration through the beef carcass. Touching on things like the short plate, beef salumi and Cuban cuisine with our friends, from Olé hospitality group in Louisville. We also got to talk to some of the leading women in the meat industry, including Carla De Lorenzo from Los Tanitos in Miami and our favorite Australian, Jess Pryles who now calls Texas home.

Audio:

One of the things I guess, to segue into this that's really important is right now, what I do a lot of my social media is a lot of meat myth busting. And if you don't know me, it nearly looks like I'm a page shill for the industry because I'm so fervent about it. And I'm so passionate about it, but what it is, I mean, it's exactly what you said, Bryan, it's that journey. So it's things like now that I know what I'm looking at, when I read a label, I get frustrated when people take advantage of other people's lack of understanding. So one of the things, for example, that drives me crazy is people using the terms better, healthier, just these generic "Oh, it's better for you. Our cows are happier." Things like that, that just prey on people's misunderstanding of what actually constitutes great quality beef.

Audio:

And also the lack of understanding about sustainability and animal welfare and all of that kind of thing. And I challenged them. I mean, I had a whole very heated argument with someone the other day who was talking about regenerative farming. And I asked her two or more questions and that's where it stopped, because she just knew the buzzwords. She didn't actually know why organic was important to her, because she didn't understand it. She didn't understand what industry standards were. Anyway, so all of that is what I really enjoy doing now because once you are empowered with the information, it's the most wonderful feeling that you get to make informed choices as a consumer. And that's why I'm so passionate about it.

Bryan Schaaf:

All right. Back here on the Meat Speak podcast powered by the Certified Angus Beef brand, Bryan Schaaf, chef Tony Biggs, meat scientist, Diana Clark catching her mid swig of her giant cup of, what's in there anyway.

Diana Clark:

I can't tell you.

Bryan Schaaf:

It's broth, isn't it?

Diana Clark:

I can't, maybe.

Tony Biggs:

Is it meat broth really? Oh my gosh.

Bryan Schaaf:

Anyways, this is the culminating episode of season three guys. We are going to take a break, right? We get a little summer hiatus. Right. Which sounds like we're going to go poolside and just hang out with some cocktails and stuff like that.

Diana Clark:

Wait, were not?

Bryan Schaaf:

Believe it or not. Actually I checked my schedule before I came down this morning and was like, "Oh, we're taking a break so we can sprint for three or four months." I said that the travel dates are stacking up. Chef Tony, you and I just got back from the NRA in Chicago.

Tony Biggs:

We did, we did.

Diana Clark:

The other, other NRA.

Bryan Schaaf:

That's right.

Tony Biggs:

Yeah. The other NRA that's right. Yes.

Bryan Schaaf:

We're not talking the National Rifle Association.

Diana Clark:

We're not talking the National Renderers Association.

Tony Biggs:

Yeah.

Diana Clark:

Yes.

Bryan Schaaf:

It's the National Restaurant Association. Yeah.

Tony Biggs:

That was fun.

Bryan Schaaf:

That was a good time.

Tony Biggs:

We had some good restaurants. One of our partners...

Bryan Schaaf:

Yeah. Yeah. We went to Tzucu with our buddy Carlos Gaytan.

Diana Clark:

Oh, nice. That was good?

Tony Biggs:

Yeah. Very good. Yeah.

Diana Clark:

Man. I kind of want to go there.

Tony Biggs:

Outstanding. Yep. We had some really good Chinese food and we had an icy from 7-Eleven.

Diana Clark:

That is, I'm not even joking. I always need to get one. I called a slurpy, but always need to get a slurpy when I... So my daughter was born on the ninth, slightly hoping she was going to be born on the 11th because she would've been a seven 11 baby. Just saying.

Bryan Schaaf:

That was national slurpy day, right?

Diana Clark:

Yes.

Bryan Schaaf:

I mean, I think it was.

Diana Clark:

She could have gotten free slurpy's like that. Come on.

Bryan Schaaf:

Did you argue your case? You're like, "Can we just hold this off?"

Diana Clark:

Like, "Just we hold for a second?" She was not holding it in.

Bryan Schaaf:

She was not having it.

Diana Clark:

She's ready to go.

Tony Biggs:

You were so close.

Bryan Schaaf:

So close. I'll tell you, we got to go. And chef I thought we were one of the same Chinese places you mentioned, but this was a different spot. Very close, apparently with our buddy Jeremy Ford, right from...

Diana Clark:

Oh nice.

Bryan Schaaf:

We went to this little dumpling shop in Chinatown and it was unbelievable. Really so good.

Tony Biggs:

Oh yeah, that Chinese food.

Diana Clark:

Chicago is such a great place.

Tony Biggs:

Amazing.

Bryan Schaaf:

It's amazing.

Diana Clark:

The food is great. It really is.

Tony Biggs:

We went to this place called MCCB and it reminded me of what was the bar in New York City where all the rock stars were, well all the punk rock stars were discovered. It was...

Bryan Schaaf:

CBGB.

Tony Biggs:

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Yes. Yes, yes. Okay. So it reminded me of that place. Right? Very funky. Not your traditional old Chinese food. 40 seats. Amazing eggplant, fried eggplant. It was nice. Unbelievable. dandan noodles with ground beef. Yeah. Okay. Instead of ground pork, amazing hot spicy. Here I am plugging Chinese restaurants. Right. But it was amazing. Right. We had a great time.

Bryan Schaaf:

Well, to your point, listen, we're at meat centric podcast, but like, "Hey." Yeah. I mean, there, there's a reason I'm not skinny. Right? If you need a dinner recommendation. Yeah.

Tony Biggs:

I'm with you, baby.

Bryan Schaaf:

I mean, no. One of the things about Chicago and I always get this, I've never had traditional Chicago deep dish pizza in Chicago. I've never had-

Diana Clark:

Still to this day.

Bryan Schaaf:

Yeah. I've never had Portillo's because every time I'm in Chicago, have we have so many restaurant friends that I go to their places instead of hitting these like Chicago-

Tony Biggs:

We had a Giordano's right across the street from the hotel. You could buy frozen pies to go.

Bryan Schaaf:

I've had Giordano's in Columbus, Ohio.

Tony Biggs:

In Columbus. Yeah. That's really good.

Bryan Schaaf:

Yeah. But we've always got so many friends around and it's like-

Diana Clark:

Have you at least had like the Chicago hot dog in Chicago. Not necessarily Portillo's.

Bryan Schaaf:

I had the one at Fatso's Last Stand, which is fantastic.

Diana Clark:

Yeah. It's either-

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Bryan Schaaf:

The burger there is also really good. Wow. It's awesome. It's also Certified Angus Beef.

Tony Biggs:

I'm just saying it's [inaudible 00:28:19].

Bryan Schaaf:

That said it is time to put a bow on season three. If this is your first time tuning into the Meat Speak podcast, powered by the Certified Angus Beef brand know that you can find us across all of your major podcasting platforms. Google Play, Apple, Spotify, please go leave a star ranking. Leave a review on Apple. It's a little purple icon on your phone. Also, Spotify has reviews as well. I've been told. I don't have Spotify. I'm sorry, Spotify.

Tony Biggs:

I have Spotify.

Bryan Schaaf:

I'm old. Right? I have Apple Music.

Tony Biggs:

I like Spotify.

Bryan Schaaf:

Yeah. So I don't have it. So that said, you could also do that or go to certifiedangusbeef.com/podcast. Also, give us a follow on the Instagram. It's under Meat underscore Speak, where we'll be posting all of our updates. Again, we're going on hiatus, but you're still going to see stuff coming out. Right. A little bit sprinkled throughout the summer. Certainly in the fall. Once things pick back up and we're done sprinting all summer long. So chef Tony, meat scientist Diana Clark, you guys got big plans this summer,

Diana Clark:

Just living life.

Bryan Schaaf:

Nice.

Tony Biggs:

Barbecue and swim.

Bryan Schaaf:

Barbecue and swim. That's nice. I'm heading to the James Beard awards in a couple weeks.

Diana Clark:

Ooh. Fancy.

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Bryan Schaaf:

Let me tell you, if you think I'm sweating now, wait till you see me in a tuxedo.

Tony Biggs:

Oh wow.

Bryan Schaaf:

It's going to be amazing. Right. And the Windy City Smokeout. I think I Chicago a lot. Headliner this year. Willie Nelson.

Diana Clark:

No way.

Bryan Schaaf:

Willie Nelson. Yeah.

Diana Clark:

Oh gosh.

Bryan Schaaf:

Yeah. The man, Willie Nelson. Right. That's it. Thanks for listening to the Meat Speak podcast. On behalf of the Certified Angus Beef brand meat scientist, Diana Clark, chef Tony Biggs. Everybody who's been our guest this season as we've gone, enjoy your break. Enjoy having some time away from us because by now, I mean, I get sick of myself. I can't imagine what it's like to voluntarily choose to listen to me. I'm Bryan Schaaf thanks for listening.