

recently reviewed

Tons of restaurants, crossing cultures, every week

Compiled by STEVEN DAVEY

Barbecue

 **PHIL'S ORIGINAL BBQ**
838 College, at Ossington, 416-532-8161. This is as close as Hogtown gets to real Kansas City barbecue. Despite a confusing name change a few years back, Phil Nyman's low-key beanery retains its nondescript digs; dig the grub — super slow-cooked, melt-in-the-mouth stuff with first-rate sides. After pigging out, follow the smoke, have a peek in the backyard and check out a smoker so large it cooks 250 pounds of meat at a time. Bonus: Phil's take-home merch line of hot sauces, T-shirts and baseball caps. Best: superb slow-cooked Southern US-style barbecue unlike any found locally; gorgeous pulled pork, meaty moist spice-rubbed and/or sauced pork ribs, disintegrating beef brisket and grill-charred chicken served as combo platters or as substantial sandwiches sided with tremendous smoker-baked beans strewn with even more pork, cheesy Venezuelan cachapas pancakes, hush puppy cornmeal dumplings, classic slaw or potato salad kicked with horseradish. *Complete meals for \$30 per person (\$20 lunch), including all taxes, tip and a premium beer. Average main \$12/\$10. Open for lunch Monday to Saturday noon to 3 pm, for dinner Monday to Thursday 5 to 9 pm, Friday and Saturday 5 to 10 pm. Closed Sunday, holidays. Licensed. Access: one step at door, washrooms in basement. Rating: NNNN*