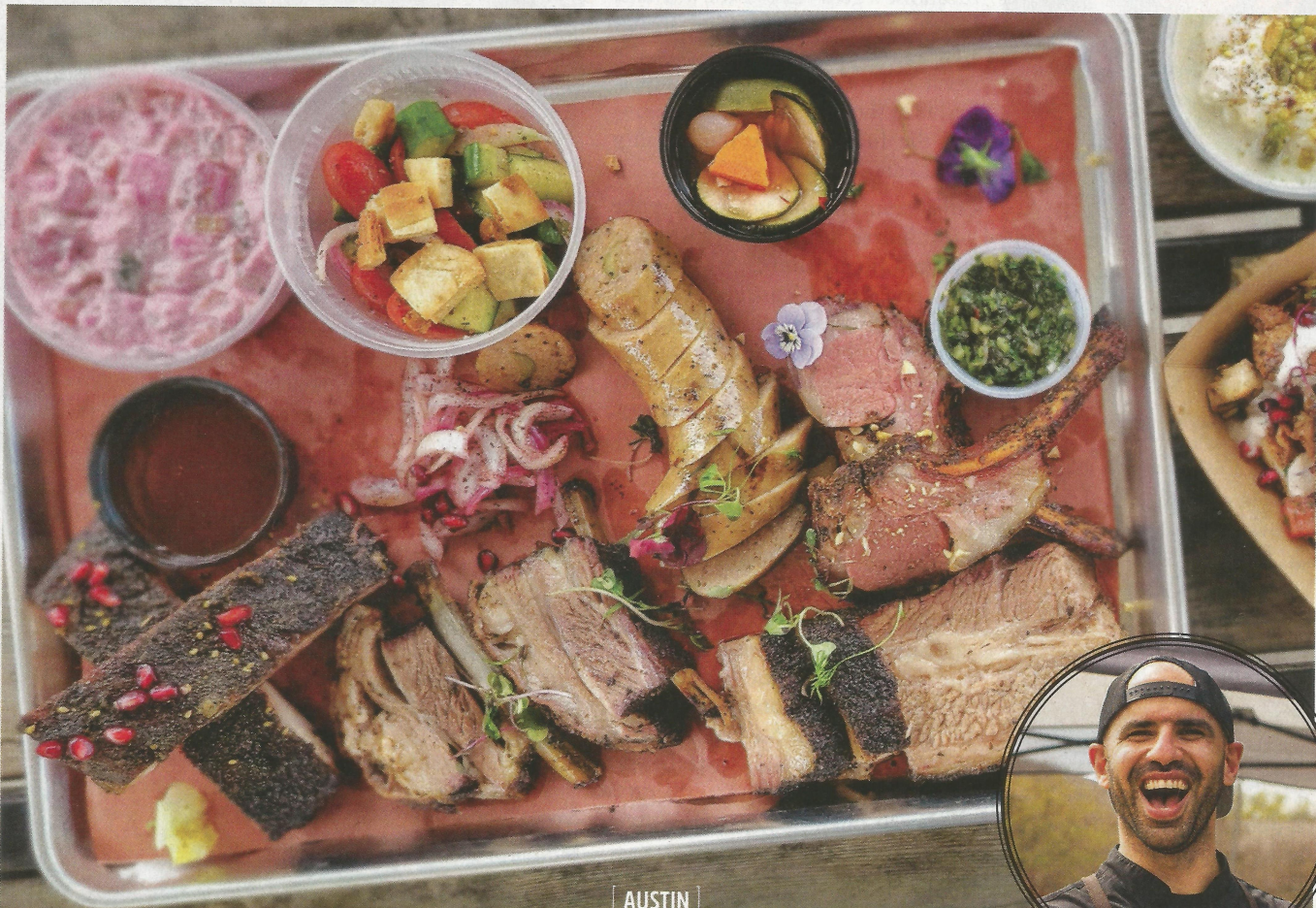


Out & About

PLACES TO GO AND THINGS TO SEE, NEAR AND FAR



AUSTIN

BARBECUE WITH EGYPTIAN FLAIR

A decade ago, Kareem El-Ghayesh took his first bite of brisket during a visit to the U.S. from Egypt. It left such a deep impression that El-Ghayesh (pictured) underwent an immersion-style barbecue education: He sampled platters across Texas, attended culinary school, persuaded local chefs and butchers to let him apprentice for free, and finally brought his knowledge back to Egypt, where he tried to re-create Texas barbecue on a little Weber grill. El-Ghayesh eventually moved to the U.S. to pursue his love of barbecue. His new Egyptian-Texan fusion food truck, **KG BBQ**, celebrates his roots with dishes like brisket shawarma and pomegranate pork ribs. He has hosted pop-up dining events, underground dinners, and cooking classes during the pandemic, building a distinct fan base in Austin. “I love to present Egyptian culture through the dining experience,” says El-Ghayesh. “I work with musicians, belly dancers. I try to re-create a night out in Cairo.” Located at Oddwood Brewing, 3108 Manor Road. kgbbq.com. **» CYNTHIA J. DRAKE**

FROM TOP: AUSTIN FOOD MAGAZINE; CASSANDRA PHOTOGRAPHY