

Bizarre Foods Films Santa Maria-Style Barbecue at the Santa Maria Elks Lodge for New Season

SANTA MARIA, CALIFORNIA, USA, December 21, 2016 /EINPresswire.com/ -- (Santa Maria, Calif.) – “Best Beef Ever,” said Andrew Zimmern, host of the Travel Channel’s Bizarre Foods America, on his Instagram post about Santa Maria-style barbecue.

Last week, he taped a segment with the Santa Maria Elks Lodge grill masters featuring the 150-year old barbecue tradition, for the new season of Bizarre Foods, premiering in early 2017.

“We prepared a full Santa Maria-style meal for them, from start to finish,” said Ike Simas of the Santa Maria Elks Lodge, and 3rd generation grill master. “The crew taped for about five hours and they expressed how unique our way of barbecuing here is. Andrew Zimmern seemed amazed at the way we cut and serve it. Their crew worked pretty doggone hard taking photos and asking questions.”



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Ike Simas

Larry Tanner, Jerry Lloyd, Carol Sorenson, Willie Moore and Tom Sartain were part of the taping, also representing the Santa Maria Elks Lodge.

The crew of Bizarre Foods stopped by Michelle’s Donuts in Santa Maria. Zimmern said, “I found world’s best donuts! Michelle’s is it. End of discussion,” according to his Instagram post. The show’s host and crew also went fishing in the Morro

Bay area, caught some blue-fleshed lingcod, ate sea urchins and limpets in Santa Barbara and partook in a fish barbecue in Arroyo Grande with 94-year-old Captain Travis Evans.

“I am so proud to be representing [Santa Maria Valley](#) and our barbecue,” said Simas. “I’ve been doing this for almost 64 years.”

Santa Maria-style barbecue stems from a tradition shaped by decades of history, generations of locals, and the perfect mix of native flavors – all of which come together to create a distinct taste indicative of the Santa Maria Valley. Santa Maria-style barbecue centers around a beef tri-tip or top sirloin, seasoned with black pepper, salt, and garlic salt before grilling over coals red oak wood. The grill is made of iron and usually has a hand crank that lifts or lowers the grill over the coals to the

desired distance from the heat. Traditional accompaniments are pinto beans, fresh salsa, tossed green salad, and grilled French bread dipped in melted butter.

Serving the greater Santa Maria Valley in the heart of California's Central Coast, the Santa Maria Valley Chamber of Commerce and Visitor & Convention Bureau is a nonprofit association that facilitates local tourism and provides information on the region's many attractions and visitor services. Famed for its fine wines, natural wonders, agricultural heritage and flavorful barbecue, the Santa Maria Valley offers a broad range of cultural, sporting and historical experiences. For details on Santa Maria Valley lodging, wine tasting, travel deals and e-newsletter alerts, visit santamariavisitor.com or call (800) 331-3779.

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