Some may argue that attaining BBQ-genius status requires a degree of heredity. If that's true, Maya qualifies. Her father owned a spot in Cleveland as one the top spots to enjoy some good BBQ.

By JAMES W. WADE III

Staff Reporter

Not long ago, a fellow co-worker, knowing I am a barbecue lover, asked me if I'd been to the new Webb's barbecue place? I asked, if it was the same famous Webb's from years ago from Cedar? He replied yes and told me where they were located.

Webbs II is now open at 2892 East 116th Street and is continuing to carry on Mr. George Webb's Alabama special BBQ sauce. His

daughter Maya Seals Turner wanted to pay homage to his father and opened a place to keep the Webb's name in the community.

This new location, set up for carry out only, has friends coming from near and far to experience that Webb's flavor again. The place where you are treated like a customer with respect, Webb's has a long history of great southern style BBQ cooked slow and spiced with a mouthwatering, award-winning bar-b-que sauce.

Webb's started out on the Westside of Cleveland but became famous when he moved to the corner of 30th and Cedar with the well-known white truck. Making so much money and tired of tying up traffic for blocks, they purchased a location at 2623 Cedar Ave.

Business was so good he opened a second location at 3815 East 93rd, right at the corner of Re no ,
where you could pass by and smell those ribs cooking.

"My husband was well loved in the community and we want to carry on his legacy," said Sandra Webb.

George Webb spent a lot of time giving back to the community and won various Rib Burn Off contests doing his 20 year business. When you think about visiting Webb's Alabama Barbecue, you must check out the full Webb's menu to decide if the items and prices meet your expectations.

Webb's rise to the ranks of pit-master stardom is incredible considering the sanctity (and proximity) of the legendary spots and the loyalty of those who support them. Even more impressive, Webb's started in a food trailer in a vacant lot. Their barbecued meats (pulled pork, pork ribs, sausages) became the focus of the neighborhood.

When available, they have some of the best Chicago Baked Beans and some slammin' Collard Greens.

Webb's II location is right near the corner of MLK and Buckeye and George's grandson, Donteze Turner, works in the kitchen.

What makes a good barbecue restaurant? Well, it is this kind of question that stops many people in their tracks and think, 'well yeah, right, it's the meat of course.'

Of course barbecue, like just about everything else, is a matter of personal taste. Some people prefer a certain style of barbecue, whether it's the porky, sliced with light sauce or drenched in sauce. Webb's is sauce-driven and their barbecue was made famous by the African-American pitmasters of Alabama. More objectively, Webb's BBQ has garnered several notable awards over the years.

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So here's my suggestion: go to Webb's and, when you get to the counter, Sandra Webb will be waiting, pen in her hand, ready to see you and take your order.

"I am here everyday to greet all my favorite customers that came back," she said.

Order something good off the menu, take a bite, and don't tell me you're not convinced you've reached the BBQ promise land.