



Dear Smoked Meat Lovers,

You are in for a treat!





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But there's a lot more to Perry & Blackwelder's - affectionately known as P&B.

The locale is a composition of three distinct areas, each playing its role: the main dining hall is at ground level, and this is where most diners and their families congregate for lunch or dinner.



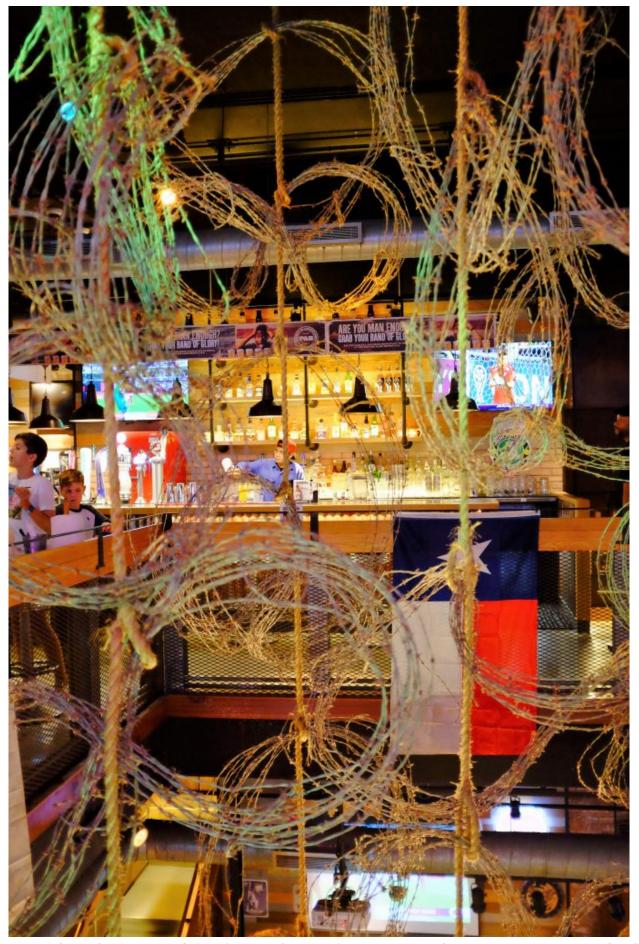


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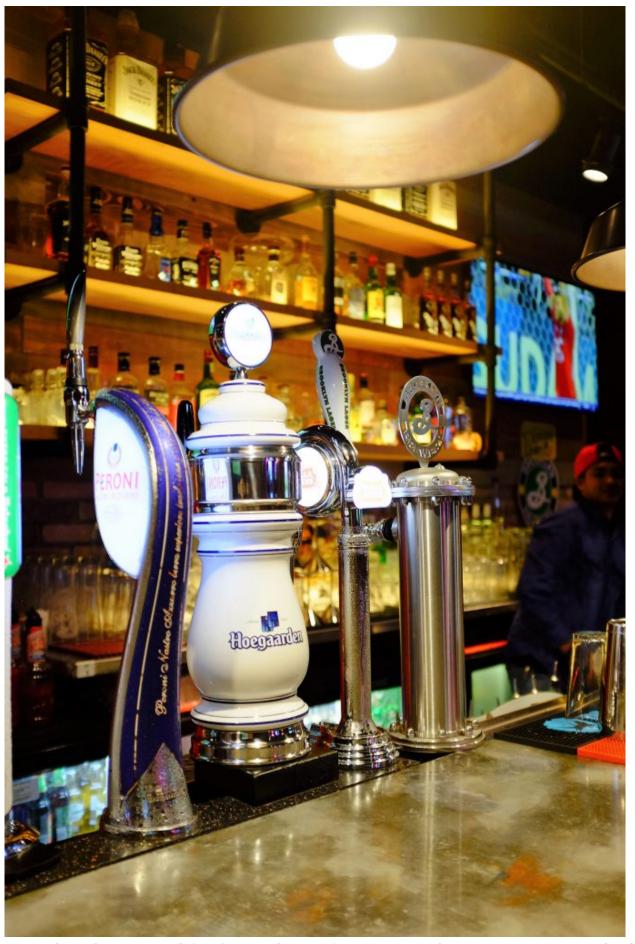
A fully-stocked bar is at their service, and the ambiance is brightly decorated, creating a 'deep south' feel – and not for nothing: Perry & Blackwelder's is in fact Dubai's first and original smokehouse!





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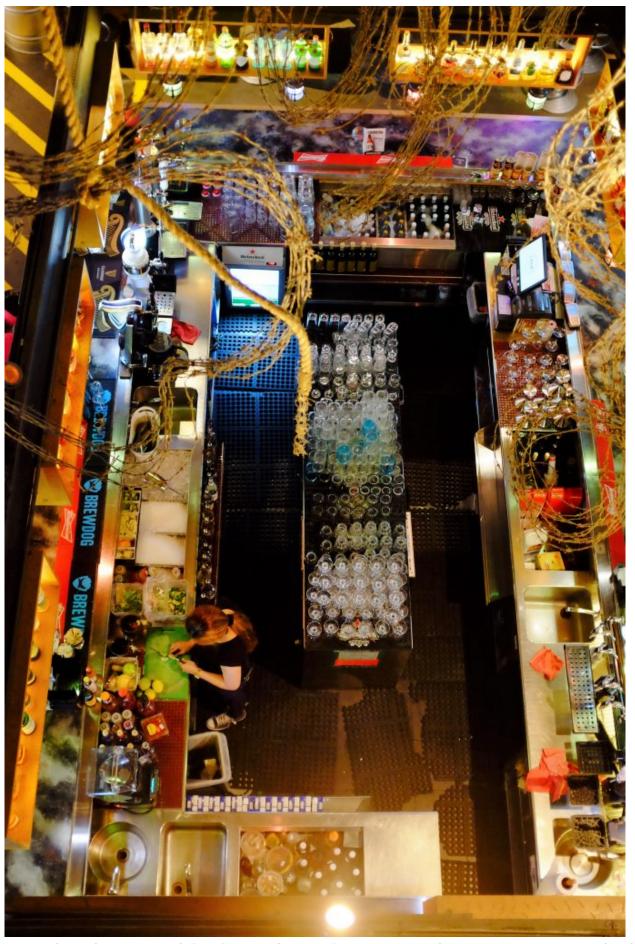


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And if you look down through the floor, you catch a glimpse of the downstairs action area.

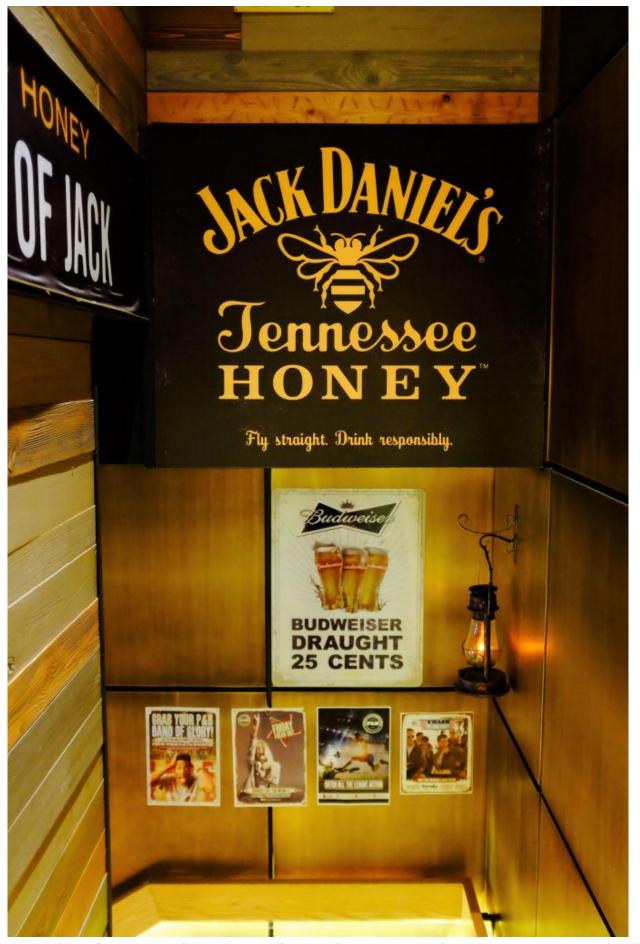




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In fact, the main bar is downstairs, and it is a rockin' joint - bring your buddies and a good time is guaranteed!





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And the last piece of the puzzle is the outside terrace – brilliant for the cooler months, and the occasional chill evening even during summer.

The views are tip-top across Madinat Jumeirah!





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The menu is a fun-filled smorgasbord of US-inspired southern fare, and the smoked meats feature prominently!

In its latest evolution, a revolution of pork dishes have expanded the selection, and non-Muslims will delight in the available options, which are hard to find in Dubai carrying such flamboyant flavors as back home.





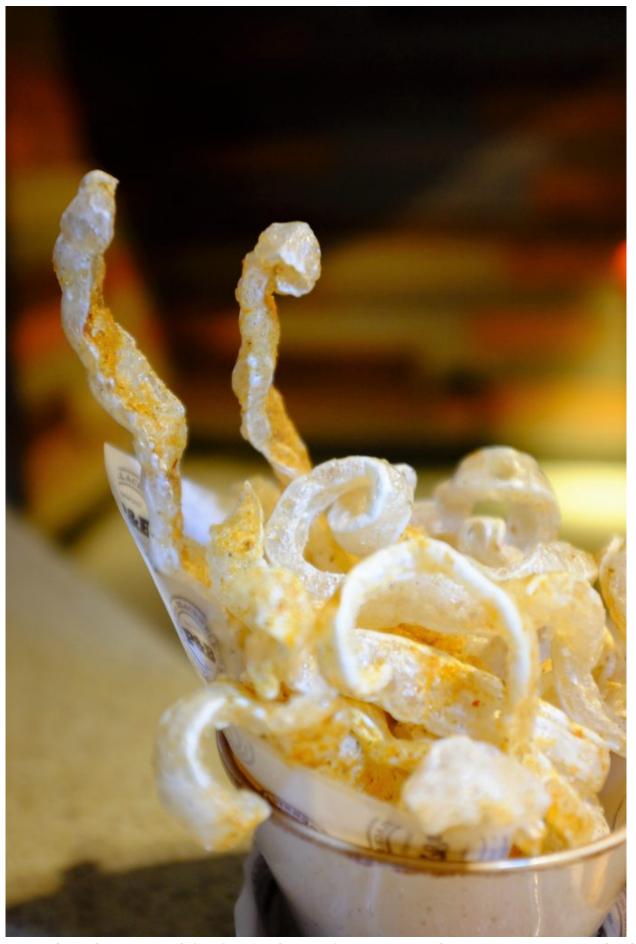
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You do recall what the above is, right?

Pork crackling!





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Served tall and proud, and oh so crispy-crunchy, and also very light and almost fluffy – excellent work in the kitchen! – and accompanied by a delicious sweet apple sauce.





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It went exceptionally well with Perry and Blackwelder's idea of a salad... topped with a half-bucket of the tenderest smokiest beef brisket you've ever tasted!





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The pair of these appetizers set the theme for the dining experience and they were both absolutely fabulous!

We followed with a very original combination of a cajun-spiced slab of grilled salmon, on a bed of lentils and okhra... wow! Try find that one in Dubai!



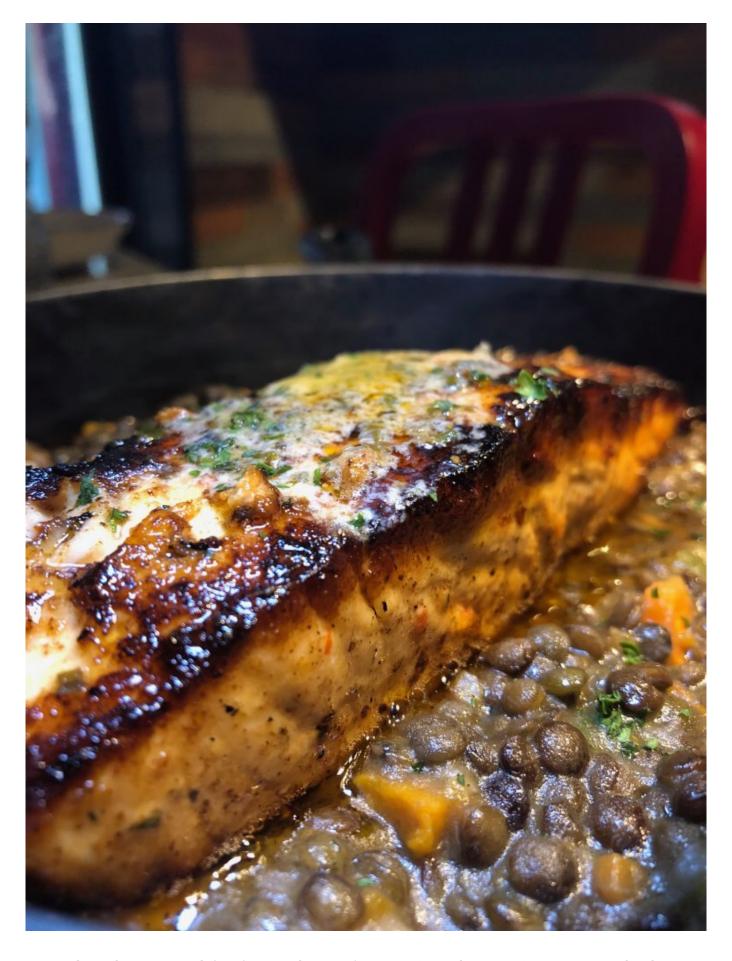


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Not only was it a killer combination	n in terms of flavors,	but just look at the	seasoning on that salmon!



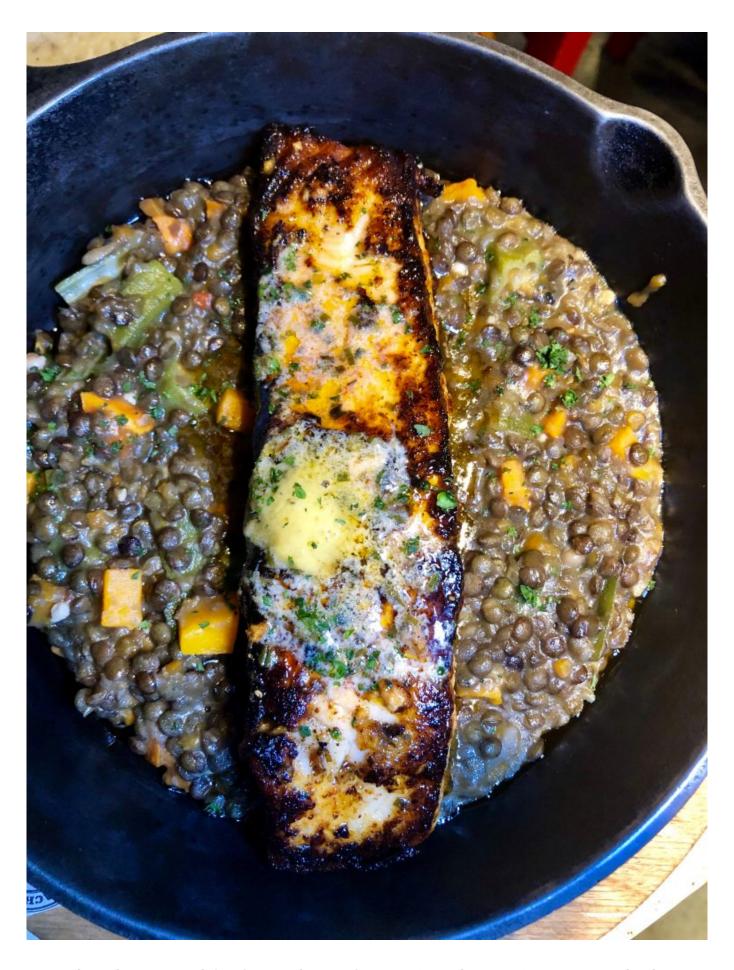


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A real masterpiece of a fish dish, and one that you will remember for years to come; in fact, probably every time you're served salmon and it comes short of tasting as good as P&B's!





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A pulled pork sandwich – wait... a pulled pork mountain squeezed between two bread buns – also arrived to our table, and it was exquisite in its sweetness, and tangy tomato sauce.





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Fries of both potato and yam, with a side of coleslaw, accompanied the mains.



And for a special treat, one of the homemade milkshakes was brought in - aptly called the Freakshakes!





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If that isn't going to impress your kids, then nothing is!

And so, fully satisfied and more, we glanced admiringly through the menu, choosing what we'd pick next visit – because the selection is just insane in its promise of lip-smackery...

Want to try a Brontosaurus Prime Smoked Mesquite Beef Short Rib? Oh yeah!

How about Texas Style Smoky Sharing Platters? Oh boy!

And I didn't even get to the Steaks section, nor the Burgers & Dogs... just so much good-sounding food!

Still, the secret to Perry & Blackwelder's is well-known, and no secret at all: you just need to start off with excellent meat cuts, season them well, and smoke them slow and long – and that's exactly what the good folk in P&B's kitchens do, and the results just melt in your mouth and force your eyes shut while a mmm-mmmmm escapes from your throat!

For dessert, a warm and melty hug of chocolate cookie embraced in ice-cream and caressed with a drizzle of caramel. A dream while awake.





All in all, with its cowboy hats and boots well deserved by a unique and engaging decor, the true star on P&B's chest is their slow-cooked smoked southern meats – be it salmon, beef, pork, or chicken.



For an authentic and delicious dining experience, or just a snack and a drink or two, Perry & Blackwelder's offers a magical and seamless tele-transport to the southern states of America, where the smokehouse cuisine is part of the heritage – and all of this in Jumeirah, Dubai.

