

Who's RIP Ford and Why Is His BBQ Sauce So Damn Good?

Remember back in early January when we wrote about Executive Chef Kathryn and Sous Chef MJ busily searching for the perfect barbecue sauce to accompany some Table19 specialty dishes? It was at that time that we told you about a very old family recipe and introduced "Rip" Ford, a famous Texas Ranger and the Great Great Great Great grandfather of Chef Kathryn.



This week's article topic is back on barbecue sauce, specifically the sweet and tangy medley of flavors we call RIP Ford's BBQ Sauce that Table19 will soon be serving our guests.



The Name “RIP” Ford

John S. Ford, better known as "Rip" Ford, was born in 1815 in South Carolina. He was a member of the Republic of Texas Congress, the Texas State Senate, and a mayor. He was also a Texas Ranger, a Confederate colonel, and a journalist. Ford commanded men during the Antelope Hills Expedition and he later commanded the Confederate forces in the last engagement of the American Civil War, the Battle of Palmito Ranch. He got the nickname 'RIP' because it fell to him to write to the widows of Texas Rangers who were killed when under his command; he started abbreviating 'rest in peace' with 'R.I.P'.

As mentioned earlier, RIP is also Chef Evans great, great, great, great grandfather and we named our barbecue sauce in his honor.



Ford deCordova

Grandpa Ford

The authentic recipe was created almost 80 years ago by Chef Kathryn's Grandpa Ford, and loved dearly by many friends and family — especially when Ford catered one of his many parties on the banks of the West Fork of the Calcasieu River.

Folks kept telling him that he needed to do something with the sauce — like bottle it and sell it!

Naturally, a friendly rivalry evolved over the years as

Grandpa Ford competed with his Dad (Big Ford) and his brother, Jimmy, for the best "barbecu-er" in the family.

Grandpa Ford never divulged his secret recipe until much later in life when it was passed on to Kathryn's mother. Over the years, the recipe remained untouched until now.

In the last few months, the recipe has been brought back out for testing and evaluation. Kathryn and her Sous Chef MJ began to create the sauce and try it in various Texas dishes under consideration for the new menu.

The Flavor, Oh The Flavor!

"The transformation which occurs in the cauldron is quintessential and wondrous, subtle and delicate. The mouth cannot express in words; the mind cannot fix upon an analogy. It is like the subtlety of archery and horsemanship, the transformation of Yin and Yang, or the revolution of the four seasons."

Chinese Chef I Yin, in "Master LU's Spring and Autumn Annals", 239 BC

This mixing of sweet and sour is, of course, a Chinese specialty and is at the ancient heart of most barbecue sauces. With RIP Ford's BBQ sauce, you will be greeted with sweet flavor, followed by a spicy and robust heat.



Ford deCordova with Kathryn Evans



When you visit Table19, you may find that deep, slow, kettle-cooked flavor of the sauce on pulled pork, smoked pork ribs, grilled and smoked chicken, smoked beef brisket, grilled steaks, wild game, or hamburgers. Who knows, maybe even hot dogs, pizza, french fries, anything or everything. It's wicked good and we think you will love it!



For now - Joe

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