

# Amy Hinton & Christina Edwards *Smokin' D's BBQ*

Great BBQ continues to boom with women taking charge of the pits and keeping their secret recipes for rubs and sauces in hiding places only they could invent. With just one well-known food destination in St. Augustine that has never been a restaurant – instead, a true smokehouse (without being pig-headed about their reputation for the best BBQ meats in the region) – Smokin D's BBQ wasn't established to be a restaurant. Daryl Perritt's authentic 24-hour smokehouse opened simply to smoke and sell the ultimate meats to take away. There wasn't a seat in sight at the crossroads of U.S.1 and SR 206. But the smoky aroma filled the air and has led customers to his tiny rustic smokehouse that's a landmark for folks hunting down his ribs, butts, chicken, turkey and beef for twenty years!


Yes, it's been a male-dominated world for centuries and today's women are cranking out top-notch BBQ, working behind the scenes 24/7 to spread the gospel of smoking meat. With smokers burning throughout the night, most women can't imagine themselves cutting the wood, tending the fires, carrying the embers, hauling a hundred racks of ribs, loading and rubbing a ton of pork butt, chickens and beef while talking to customers and still looking pretty! But at Smokin D's, Amy Hinton and Christina Edwards have been 4-star pitmasters for nearly a decade!

Since women have always played a crucial role in shaping the world of cooking, their patience is a virtue when slow-cooking meats in a smokehouse. Both Amy and Christina recognize that the smoker 'Old Hickory' is their boss. Live fires, big knives, digging into huge vats of delicious secret rub to either pat or rub on the cuts of meat, keeping up to pace with how to shift various cuts in the smoker to ensure perfection – navigating around the smoky smokehouse – all are new job demands that they have mastered.

Being young women in this segment of the food industry, their work ethic is the secret to success. Although the atmosphere at Smokin D's seems laid-back to the customer, the rustic charm with a few tree trunk seats matches well with the casual family-friendly walk-up window. The menu doesn't feature luxury trimmings of a fine dining steakhouse. It's truly a quick order, fast pick-up meal where speed is essential in the 'kitchen'. The pitmasters know just how to move with the rush, using their knives and choppers with great dexterity and passion for maintaining the superb quality of the smoked meats.







There is much to know about how and why Amy and Christina are so happy as the new generation of female pitmasters while stepping into the spotlight. Today's BBQ is inclusive and bright. They bring exceptional skills and dedication to the artistry of smoking with an approachable and fun confidence that allows them to step outside their original restaurant comfort zones, pick up the tongs and explore this delicious universe of the BBQ smokehouse. Each day they preserve the BBQ culture that being a pitmaster isn't bound by gender.

Amy's role represents a broad passion for being part of the Smokin D's 'family'. "I do everything from washing dishes to taking orders. But being the Pitmaster is the most intense position, involving not only cutting the meat but keeping temperatures in the pit perfect all day, reserving meat for planned orders and deciding how much meat to load in Old Hickory for the morning through dinner pick-up. After nine years, I know that I'm pretty good at my job!"

Spending time at both Smokin D's is a wonderful escape from the tempo of 2025 life. The 2nd newer location is downtown St. Augustine on U.S. 1 where you can absorb the true history of the city when trains pass behind the smokehouse, and you glimpse rooftops of America's Oldest City. Here, the smoky aroma lures drivers out of their cars to occasionally stop and just savor the moment. BBQ is more than fire and smoke ~ it's about tradition, passion and community. The first indigenous tribes in America developed their method for cooking meat over indirect flame by using green woods to keep the meat and wood from burning. Books and stories are endless, and history can only go so far. BBQ lovers appreciate what occurs when meat hits smoke!

When Christina's smile glows, it's always about what might happen day-to-day. "I'm involved in everything too, from applying the meat rubs to loading into Old Hickory while managing how much meat needs to be in the smoker for the upcoming day. The right temperature and quality to be pulled out is crucial. As a pitmaster, we hand-cut and weigh the meat for each customer's made-to-order package, sandwich or catering order. Managing the fires in the pit so that the meat stays at the perfect quality throughout the day is rarely discussed. But our customers know that their orders are created with love!"

*Leigh Cort*

*Amy and Christina's pork ribs are perhaps the most delicious meat-sicle you'll ever put in your mouth. Enjoy...*