

Sam Evans & Shauna Guinn

*Cookbook authors and co-founders of
Hang Fire Southern Kitchen in Barry*

‘Never in a million years did those chefs think these two ladies would go back to Wales and set up a barbecue restaurant.’

‘Fire is fire. It doesn’t light or burn better just because you’re a man,’ laughs Sam Evans (pictured left). Together with her wife and business partner Shauna Guinn (right), Evans has been tending the flames at Hang Fire Southern Kitchen for five years now, slow-cooking and smoking large, hefty cuts of meat in the Deep South, not of America, but of post-industrial Wales. They might seem unlikely candidates for running a barbecue restaurant if, like me, you grew up in a home where ‘barbecue’ meant Dad charring chicken wings – but times are changing. When, in 2020, Guinn and Evans accidentally ‘outed’ themselves on TV to an 11-million-strong audience, the response was overwhelmingly one of support. And the couple’s Barry-based barbecue kitchen has been slowly,

steadily upending preconceptions we may have about who can barbecue meat, and where.

As *Financial Times* restaurant critic Tim Hayward pointed out in his glowing review of Hang Fire, Guinn and Evans didn’t need to open in Wales and ‘contribute to the regeneration of an area in sore need of help.’ Nor did they need to be particularly adventurous with the menu, which comprises not just wings and brisket, but dill pickle chips, known as ‘frickles’, ‘piggybacks’ of puffed pork chicharrones, and gumbo, authentically made with tasso ham.

Were Hang Fire merely about proving a point – that women could master the art of smoking whole joints of meat over a flame – then they could have opened a bog-standard barbecue joint in Hackney

