



2021  
INDUCTEE



## RODNEY SCOTT

Restaurateur, Pitmaster, Celebrity

Rodney Scott has been cooking whole-hog barbecue, over wood coals burned down from hardwood, since he was in middle school. For 25 years he worked with his family in their bbq stop in Hemingway, SC until 2017 when he partnered to open Rodney Scott's BBQ in the North Central neighborhood of Charleston, SC. In their very first year of operation the restaurant was named one of the 50 Best New Restaurants by Bon Appetit Magazine and in 2018, Rodney Scott was awarded the James Beard Foundation's award for Outstanding Chef Southeast. In 2019 Rodney Scott's BBQ opened a second location in Birmingham, AL bringing whole-hog, South Carolina-style barbecue to a different part of the South with plans for a second Birmingham restaurant and an Atlanta, GA location scheduled to open in the Summer of 2021.

Rodney's hard work, friendly manner and respect from his peers has offered Rodney many opportunities to travel around the world and cook alongside chefs and pitmasters in New York City, Belize, Uruguay, France and Australia. He has been featured on popular television shows with the likes of Andrew Zimmern, and Anthony Bourdain. In 2020 Netflix featured Rodney in an episode of their acclaimed series, Chef's Table and he has just written his first book, Rodney Scott's World of BBQ.

Rodney Scott has elevated the platform of Whole Hog Barbecue onto an international stage. When the public thinks of whole hog barbecue, especially South Carolina, Rodney Scott is always in the conversation of lists. In addition to serving outstanding food, Rodney Scott's Whole Hog BBQ is committed to passing on the enjoyment, education and tradition of whole hog bbq to new generations.