

Diablos Smokehouse : le blues du Sud (Meneu Guildas)

<https://voir.ca/voir-la-vie/restos/2012/05/31/diablos-smoke-house-le-blues-du-sud/>

Type de resto plutôt rare à Montréal, le **Diablos Smoke House** offre une incursion exotique dans le Deep South, le sud-est profond des États-Unis.

Une fois passées les portes battantes de style saloon, l'ambiance habituelle du Quartier latin est vite oubliée. Dans ce décor rustique de bois de grange rehaussé de rideaux de velours rouge, un gars tatoué genre motard, affublé d'un t-shirt noir moulant, nous propose une bière. La pinte de Rolling Rock pression coule facilement dans la gorge, sous cette chaleur humide qui annonce l'été. Un jeune homme, casquette vissée sur la tête, nous présente le menu dans un anglais à l'accent bien relevé. C'est le chef, Joe Henry, et il arrive tout juste de Savannah, Georgia. Drôle d'endroit pour une rencontre! En plein cœur du Quartier latin, voici un resto où s'exprime toute la tradition culinaire du sud-est des États-Unis.

AU MENU

La première visite – un midi – fut tout un choc. Seuls dans le restaurant, nous voilà à baragouiner notre anglais face à un chef qui maîtrise tout juste quelques mots de français. Rue Saint-Denis, c'est une première. Mais rapidement, il nous met dans sa poche. Parmi ce menu assez riche en calories, il nous sert de petites portions, pour que nous goûtions. Du porc effiloché longuement cuit dans son fumoir, servi entre deux petits pains de maïs maison. Délicieux. Un sandwich po' boy aux crevettes, version louisianaise de notre traditionnelle guédille, tout juste relevé, et quelques accompagnements originaux dont du maque choux, une salade tiède typique de maïs, piments, tomates et oignons, qui manque cependant de mordant. Agréable, tout comme les quelques frites de pommes de terre et de patates douces à tremper dans une mayonnaise bien pimentée.

La visite suivante nous montre que l'ambiance peut être véritablement sympathique en soirée. Le chef sort rapidement sa guitare chromée pour nous chanter quelques notes de blues. La clientèle, à l'air rockabilly (ou plutôt psychobilly, m'a précisé le cousin invité, coloré mélange de punk et de rockabilly), s'évade dans les cocktails bien alcoolisés aux noms évocateurs – Saltwater Cowboy ou Cowgirl's Prayer. Et s'enfile «hushpuppies», de savoureuses boulettes de semoule de maïs frites farcies d'oignons, et côtes levées accompagnées d'une sauce BBQ maison sucrée et fumée. Porc ou bœuf: la chair est tendre, délicate, délicieuse. Quant au poulet frit, il fallait bien l'essayer: une cuisse et une poitrine servies dans un panier d'osier, sur un papier carrelé rouge et blanc, enrobées de panure à la bière fine et légère, croustillante. La chair est bien juteuse. L'excuse santé? La salade de chou rouge à la vinaigrette légère, tout à fait acceptable.

DOUCEURS

Pas grand-chose à se mettre sous la dent pour l'instant, si ce n'est cette coulante tarte aux pacanes, sucrée, à la pâte au goût beurré, tout à fait craquante. D'autres desserts à suivre, bientôt.

Emballant /

Un chouette voyage culinaire proposé par une équipe sympathique et... très tatouée. Une cuisine du fumoir tout à fait savoureuse.

Décevant /

Étonnamment, les quantités extrêmes vantées sur le menu ne sont pas nécessairement au rendez-vous. Les deux petits morceaux de côtes levées de bœuf étaient bien seuls dans l'assiette. Le chef pourrait aussi renforcer les saveurs de ses accompagnements, notamment de sa fameuse salade maque choux.

Diablos Smokehouse serves up delicious Southern eats (Michael D'Alimonte)

<http://www.mtlblog.com/2013/07/diablos-bbq-smokehouse-serves-up-delicious-southern-eats/>

Right here in Montreal is a bar that is slinging out some authentic Southern smokehouse BBQ. 'Diablos BBQ,' located on St. Denis just below Ontario, is this slice of Americana which is infusing traditional American BBQ techniques to local flavours, with delicious results. If you're a fan of BBQ, Diablos will become your new drinking spot.

Before I even get to Diablos' menu, the bar's atmosphere bears mentioning. Much like its cooking style, Diablos is a relaxed and unpretentious environment that infuses a variety of vibes and styles. All of the staff seemed incredibly friendly and both old and young, rock and hip hop, eaters and drinkers are welcome. A bar before a restaurant (as is attested to by Diablos' six page and incredibly enticing drink menu), Diablos employs a saloon-style ambiance which is unique and comfortable.

All of Diablos' meats are home-smoked and made from scratch in the Southern tradition. This involves a fairly long smoking process (which varies depending on the meat) that is worth the effort. Nearly everything that graces the Diablos menu is crafted on-site, so everything from appetizers to main courses will have a fresh taste and original flair. One such example is Diablos' deep fried 'Six Deadly Sin Burger.' Ranked fourth in Montreal's Burger Week, this behemoth of a burger is a testament to Diablos' American theme and American portions. I didn't get to try it, but damn, does it look good.

An array of appetizers are available on the Diablos menu (great for eating while drinking) and I got to sample the pulled pork slider, chicken wing, jalapeno popper, and deep fried chicken wing. A southern take on the traditional mini-burger, the pulled pork slider was moist and tender. The texture and BBQ sauce went very well with the cornbread buns. Unlike many chicken wings found at bars, the Diablos wing is not over coated with batter or sauce. While I wasn't the biggest fan of the dry rub seasoning used, I really appreciated the cooking method of the chicken wing. The deep fried alternative had a crisp batter and still avoided the typical bar-wing issue of too much coating. Both are solid choices for wing lovers, depending on your preferences. Diablos definitely knows how to deep fry, because the jalapeno popper was intense but delicious. This popper isn't frozen fare, as you can taste the freshness of the jalapeno and the creamy cheese filling. For those who like heat, the Diablos jalapeno popper is a great choice.

Before moving on to main course meats, I was graced with a bowl of poutine, done Diablos-style. Using a combination of sweet and white potatoes, as well as a gravy infused with smoked meat drippings, this is not your standard poutine. The southern influence works great with this classic dish, as the light smokey flavor and sweet potatoes added a great dimension to the traditional poutine flavours. Diablos can do Montreal cuisine too, as their poutine was everything a poutine should be: delicious, filling, and more than a little decadent.

Diablos talks a big game when it comes to their barbecued meats, and they deliver. I tasted a melange of meats including the pork ribs, beef ribs, and brisket, all accompanied by collard greens and mashed potatoes. The two sides were great additions to the plate, the mashed potatoes were standard fair but still fluffy and tasty, while the collard greens tasted fresh and crisp. Diablos is one of the few venues in Montreal to serve beef ribs, and this was my first try. Its kind of like having a huge steak on a bone. The beef ribs were good, but I'm a pork rib kind of guy, and I was thoroughly impressed with the Diablos pork ribs. Too many rib joints have 'fall off the bone' ribs which essentially break down as you touch them. Diablos' pork ribs have just the right amount of tough/tenderness to stick to the rib itself, while still tear-able by teeth to be chewed into meaty goodness. An awesome choice for those who love ribs as much as I do. Those looking for a unique spin on Montreal meats, try the brisket, which is a southern take on the smoked meat sandwich. The taste is very comparable, as the brisket has that peppery and pastrami-esque flavour, but is unique in itself with a smoky-sweet taste. Diablos definitely does meats very well, and while I enjoyed the pork ribs most, I'm sure any meat lover will be pleased by any choice.

Branching out from the lunch and dinner scene, Diablos also does brunch, in a Southern style of course. Classic southern dishes are available, such as chicken and waffles topped with bourbon maple syrup, as are cool spins on traditional brunch dishes, like the crab hash on a cornmeal galette topped with two poached eggs titled the 'Crab Benny.' Only available on weekends, Diablos' brunch looks delicious. and I'm sure will aid in hangover recovery.

For those looking for Southern BBQ closer to home, Diablos will go as far as vacuum sealing meats to cook yourself. If that's looking to be too much effort, check out Diablos' booth at the Bouffons Food Truck Festival for some Southern style meats on the go. However you do it, be sure to try Diablos BBQ Smokehouse for Southern BBQ done right.

12 spots où manger les meilleures ribs à Montréal (Jessica Prudencio)

<http://www.narcity.com/montreal/12-spots-ou-manger-les-meilleures-ribs-a-montreal/>

Montréal est une ville de bouffe. Les Montréalais aiment manger, beaucoup, et bien ! Je ne sais pas si tu étais au courant, mais le tout premier RibFest de Montréal s'est tenu au début du mois de juillet, au Vieux-Port de Montréal. Après être allée faire un tour, j'ai été inspirée par le sujet et c'est pourquoi je te présente ici 12 spots où trouver les meilleures côtes levées en ville !

Arrive en 6e dans la liste (pas d'ordre particulier dans l'article cependant) :

Diablos Smokehouse Saloon | 3619 blvd Saint-Laurent

Prépare-toi pour une expérience culinaire hors de l'ordinaire. Les ribs du Diablos sont décadentes. Leur combo de côtes levées de porc et de boeuf est tout simplement à s'en lécher les babines. On se croirait en Louisiane ! De loin un des meilleurs plats de côtes levées que j'ai eu la chance de dévorer (oui oui, dévorer!).

Diablos : the Smokehouse that rose from its own ashes (Jonathan Brouillette)

<http://montreall.com/diablos-smokehouse-rose-ashes/>

A couple months ago, a fire raged on St-Denis destroying several restaurants and bars. Among them, Diablos BBQ Smokehouse unfortunately lost its entire building. We remember the beautiful back terrace and courtyard full of people enjoying great music and inspired St-Louis style food. Luckily for us, like the proverbial phoenix, Diablos has risen from its ashes and smoking those wonderful meats again.

Now on St-Laurent, the owners have decided to turn their considerable talents away from the bar that was and towards the restaurant that is. Covered in cedar planks, the new location smells of wood no matter where you are. There is something a bit beyond the usual fake staging of a themed restaurant in Diablos. Sure, it has the stereotypical bullhorns and cart wheel, but it FEELS rustic. It's small, rough, unpolished, and tough. It feels like you've walked out of the cold and into the Deep South. It is exactly what it tries to be, and we could not be happier for them!

Their grand opening night began with three of their 100+ signature cocktails. We enjoyed the modified Long Island with Jack Daniels and the Raspberry Lemonades. Both were on the sweeter side and had Diablos' homemade lemonade. They stood a perfect contrast to the earthy, smoky meat to come. Like a carefully oiled engine, the finger foods started to fly out. Lean and smoky baloney slices. Chicken wings with three homemade sauces: ranch, jalapeño, and BBQ. Rich creamed corn mixed with bacon, cheese and sour cream. Then a showstopper: pulled pork with homemade slaw packed in specially made pretzel slider buns. We managed to snag a couple of those messy bites of flavour. These were followed by more finger foods like the aged mac and cheese with chorizo and another round of wings. The cocktails flowed and everyone was enjoying that bluesy music which always makes you wonder if you should take a trip down south. And finally, the best item to come out of their smoker: beef brisket. But not just any chunk of fall-apart, spice-encrusted meat. No, these are cooked for 24 hours and taste of earthy smoke. It definitely brings the wow factor and had us hooked.

Diablos' rebirth is a boon to smokehouse and BBQ lovers alike. With its new focus on food, they are sure to attract a great crowd of meat lovers. They have even added live music on Tuesdays for their weekly Eat n' Beats. Oh and for those who have a bottomless pit for a stomach: endless ribs for \$25 every Monday after 6:00pm. Whether for their special nights or a meaty meal, Diablos is a strong contender for smokehouse king.

Le secret est dans la sauce... du Diablos Smokehouse (Katerine-Lune Rollet)

<http://www.katerinerollet.com/restaurants/le-secret-est-dans-la-sauce-du-diablos-smoke-house/>

Tuyau bouffe : la sauce secrète de Joe Henry, chef au nouveau restaurant pour carnivores Diablos Smoke House (1693-A rue Saint-Denis). Originnaire de Savannah en Georgie, sa sauce pour côtes levées est préparée sans paprika (habituellement épice importante des sauces BBQ du sud des E-U.) Délicieuse et goûte la mélasse; j'ai bien essayé de lui tirer les vers du nez pour connaître sa recette, sans succès.

Diablos BBQ (Auteur inconnu)

<http://www.montrealfooddivas.com/diablos-smoke-house/>

If you're looking for Southern comfort food, stop in at Diablos BBQ, hidden amongst Montreal's iconic spiral staircases on St. Denis. It's a little bit of New Orleans in the Latin Quarter. We ate almost everything on the menu and before you judge us, the menu in May 2012 was limited. According to our waitress, the menu was being revamped and re-launched in June. Let's start with the drinks, which have fun, creative names like the Shark Attack, Cowgirl's Prayer and Rick's Savannah, a tea which really packs a punch. And they're served in mason jars, complete with an umbrella, which adds to the rustic feel of the restaurant. As an aside, the restaurant did feel more like a biker bar than a Southern restaurant. They may have to work on their décor. We started with appetizers and the jalapeno poppers which came two to an order. It might sound like a flimsy amount but the poppers were enormous! Definitely enough for 3 people to share and even a fourth. The cheese inside was oozing out as you cut into the pepper and delicious. It's worth ordering. If you fear spicy food rest assured that these jalapenos could have been a lot worse and we cringed before taking our first bite.

Next, we decided to jump right in and get a little of everything so the "Dixie Enormous" was for us. This is what you order when everything on the menu looks too good to be left in the kitchen. It's enough for two people to share and we divvied it up in three. Each menu item came with a choice of two side dishes so we also had the potato salad, jalapeno and cheese cornbread and coleslaw.

Before making you jealous with the main dish, let's get the sides out of the way, as they were nothing special. The potato salad was plain. Since we're in a Southern restaurant, we expected more especially since it's a fairly inexpensive dish to make and can be easily improved by adding ham, bacon, eggs, etc. The cornbread fell short in the taste department though it had a crumbly texture and was very light. Maybe if it was served warm the flavours would have stood out more.

Now, for the main attraction, the Dixie Normous. It came with a ½ rack of pork ribs, pulled pork and a ¼ fried chicken. The ribs are worth ordering all on their own. And if you like ribs, do yourself a favour and order the full rack. They fall off the bone and have just enough sauce to taste the meat but not too much so that it feels like you're just eating a saucy bone. And yes, you're going to get your hands dirty!

The pulled pork was tangy, sweet and moist. It was great paired with the cornbread which absorbed the sauce and took away some of our disappointment with the cornbread.

Hands down, the deep fried chicken was the best part of the dish. Moist and juicy chicken with a ridiculously crispy crust which was not at all greasy. And we were not ashamed to ask our waitress if we could get just a side dish of the crispy skin.

As a second main we then ordered the mac and cheese but it was missing some things – salt for starters (maybe opting for the Blue Mac and Cheese would have taken care of this) and more cheese. It left us disappointed because this is a dish we almost always order from a menu and, again, being in a Southern-type restaurant, your expectations are rather high.

To balance out the amount of meat that we ate, we decided to order the watermelon salad. It was refreshing and topped with creamy blue cheese, crunchy pecans and littered with spicy arugula leaves. The combination was very good, the salad large and the arugula fresh.

No Southern meal is complete without dessert and how do you say no to homemade Bourbon Pecan Pie?! The restaurant has this pie made for them by a friend whom we were told had delivered the pie during our meal. So it's legit. It was still warm when the slice arrived at our table and you can tell it's homemade. Definitely worth getting if there's any left and it can also be served with a scoop of ice cream.

So if you're looking for deep-down and dirty good Southern food, head over to Diablo's BBQ and taste the New Orleans experience in the heart of Montreal's Latin Quarter. It wasn't that we didn't like it, it just wasn't Diva Thursdays material...

Shut up and eat with me (November recap) – Diablos Smokehouse

<http://www.shutupandeat.ca/2012/11/23/shut-up-and-eat-with-me-november-recap-diablos-smokehouse/>

For November's Shut Up and Eat With Me dinner, I decided to change things up a little bit. And by "change things up a bit", I mean go to dinner wearing my dirty painting tshirt because we were going for barbecue. No, not really, but I did make a mental note to not wear my tuxedo for that night – I mean, they made me burn my man-kini after the last dinner event. As always, a gorgeous group of Shut up and Eat followers made their way via explicit confirmation email where they will be dining. Making their way down the lower stretch of St Denis, this brave group of culinary hedonists found themselves walking up the stairs to their inevitable smokey destination, Diablos smokehouse.

This groups of awesome Shut Up And Eat readers lent me their confidence and let me plan their dinner plans for this Monday night. We hit up Diablos for this edition of Shut Up and Eat with me. We were greeted by BBQ enthusiast and part owner Raphael, who was ready to give us the rundown on that night's dinner. We were seated in the church pews as we were told that what was about to transpire will be partial to sin.

We started with the pulled pork sliders, on homemade buns. Smelling these bad boys as they hit the table, I started to rage, I killed them in one bite. Meat was not overly sauced which I appreciated – the bun held up.

Their famous jalapeño corn bread. Cooked in a cast-iron skillet, the crust on the bottom was incredible.

Also included in our appetizers were Diablos' deep fried jalapeño poppers. Stumpy hot peppers, seeded and filled with herbed cream cheese, battered then fried just enough that the cheese was melty and the pepper still snapped to the bite. In the front, house-smoked fried Emmental cheese sticks. I joked that they needed to forego the "stick" concept and fry me up a whole emmental cheese brick... we laughed, but I was serious.

The money shot. We got to sample Diablos' signature dishes... and by sample I mean, "murder with our faces". Pork ribs, beef brisket, the famous beef rib, fried chicken (which I should add is quite the process to make! – brined, smoked THEN fried) and a side of collard greens. The chicken was literally falling off the bone, as were the pork ribs. Each of the meats were mopped with their own exclusive BBQ sauce, except the chicken.

Chorizo mac and cheese. Ooey, gooey, and delicious. Seared sliced of chorizo tucked into this rich mac and cheese. We also had a great corn slaw, which escaped the lens of the camera.

For dessert, Chef Jason treated us to his awesome red veldt whoopie pies with a tangy cream cheese icing.

A big thank you, fist-bump, and high-five to the gang at Diablos Smokehouse for making November's edition of Shut Up And Eat With Me another great success. Don't get it mixed up, these guys don't subscribe to one particular school of BBQ, but take the best from all corners, slaps it in the face, knees it in the groin then brings it up 10 notches. Home of one of the best beef ribs in Montreal, make sure to check out their *8*-page cocktail menu, they've also got Rolling Rock on tap which will surely keep you going.

Diablos Smokehouse Saloon

<http://www.accesresto.com/restaurant/diablos-smokehouse-saloon/book?start=1475706600&amount=2/fr>

Situé sur le Plateau Mont-Royal, Diablo BBQ Smokehouse n'est pas votre repaire de bonne bouffe habituel. Offrant une vaste sélection de spécialités du sud des États-Unis et de viandes fumées, Diablo BBQ Smokehouse est un endroit unique qui vous plonge dans un univers de saloon afin de vous mettre dans l'ambiance.

La cuisine américaine trouve un repaire de première classe en le restaurant Diablo BBQ Smokehouse. Toujours fraîche et préparée selon la tradition, la cuisine de ce délicieux repaire gastronomique tendance n'a pas d'égal. Des ailes de poulet et poutine (une touche d'un classique québécois de nourriture réconfortante) aux viandes fumées telles que le poulet et le bœuf, Diablo BBQ Smokehouse sait satisfaire tous et chacun.

Diablo BBQ Smokehouse est idéalement situé sur le boulevard St-Laurent, une des principales artères de Montréal où il fait bon faire la fête. Joignez-vous à d'autres aventuriers de délicieuse cuisine et prenez part à une tradition américaine!

Diablos BBQ Smokehouse gives us a mouthwatering taste of the South – Jessica Abou

<http://www.ixdaily.com/the-grind/diablos-bbq-smokehouse-gives-us-mouthwatering-taste-south>

November 27th marked a day of new beginnings for Diablos' Smokehouse Saloon. Originally located on St-Denis near Berri-UQAM metro station, the smokehouse officially relocated to one of Montreal's finest areas, and can now be found at 3619 boul. Saint-Laurent, off corner Prince Arthur. And what a perfect relocation choice it was for the establishment- amongst the many bars, clubs and high-priced restaurants is now this small but brilliant gem. Diablos brings the plateau an exquisite taste of the South only a true smokehouse could create, along with a wide selection of drinks and cocktails (over 120 to choose from) masterminded in-house to provide visitors with drinks they didn't even know they needed. Like the Jackie Brown made with chocolate milk, Jack Daniel's and Baileys; a drink for those bad breakups, when you wanna get drunk and eat ice cream at the same time.

Upon entering the smokehouse, we're immediately greeted by the carefully crafted décor, reminiscent of a Tennessee saloon. Old wooden carriage wheels act as chandeliers along the ceiling, wooden panels line the walls and good old-school rock and blues fill the air. It is exciting as it is comforting, and a simple preview of what is to come. Since I don't eat meat and Nathania doesn't drink she ate all the food and I had all the cocktails. Here were her thoughts on the meal:

In order to celebrate the BBQ joint's new location, many dishes were served such as chicken wings cooked for 4 hours (as were much of the meats; cooking time is not taken lightly here) with three side dipping sauces, all homemade: ranch, jalapeño and finally a sweet and savory BBQ sauce that tasted like unicorn tears. Polish sausages, briskets with an authentic grilled on the fire taste, a smoky and rich mac 'n cheese (I loved it so much, and I am not even a mac 'n cheese lover), amongst many other things. Each piece on the menu was as tender as the next, flavors well infused, leaving you craving for the next bite. Other rotisseries and smokehouses have nothing on this place.

The drinks:

The drink menu alone is worth a trip here. Diablos has the luxury of working with Sailor Jerry rum and is now Montreal's biggest provider of the alcoholic beverage, which even made Jack Daniels envious enough to give them a call. The restaurants' first bartender Starbuck oversaw the ingredient choices for the drinks in Starbucks Diner and some were even named after other of the original employees! My favorite of the night was the sweet and smooth Savannah Tea that must be perfect during the summer months. The Shark Attack then came along and had me questioning my ban on vodka with its refreshing and bubbly taste.

More wonderful than the food was the staff itself, and especially managing partner Raphaël Santarossa. Charming, funny, and really down to earth; we'd return to Diablos just to feel that kind of warmth and hospitality him and his staff offered again.

On Tuesday nights the restaurant hosts what they call "Eats & Beats", a home-y feel, low-key night that mixes great food with good ol' classic hip hop. Never mind the many lounges and bars offering top pop hits we're sick of hearing. Featuring a live DJ curating nothing but the best hits, this is definitely one night a week to become a regular at. Raphaël says his goal is to offer Montreal a lesson in southern hospitality. Before our definition of BBQ was St-Hubert rotisserie and hopefully now with the availability of a real smokehouse in town, there just might be hope for us yet.

Restaurant Roundup : Diablos BBQ Smokehouse Saloon (Kelly Moore)

<http://www.hercampus.com/school/mcgill/restaurant-roundup-diablos-bbq-smokehouse-saloon>

As an American living in Montreal, I do find myself craving BBQ style food despite the diverse and delicious restaurants the city offers. I was walking down Boulevard St. Laurent in September, when I passed by a patio where girls had large drinks with beer bottles and mixer bottles tipped in. In addition, I could see they had ordered chicken wings, burgers, and Mac n' Cheese. I noted

the name of the restaurant, Diablos, and made a mental note to return as soon as I could to 3619, Blvd St-Laurent, the address of Diablos.

Unfortunately, I missed out on patio season, but Diablos didn't disappoint me. I went for lunch and I was the only one seated for a while (but that just meant I had fast service and the best seat in the house). My server was extremely friendly and advised me that their lunch deal was on the first page of the menu. I was tempted by the Chorizo Mac n' Cheese, Pulled Pork Sandwich, and Chicken Wings, but I decided to go for the \$15 Burger and Beer combo (so affordable!).

While I waited for my burger, I sipped my beer and enjoyed the rock and blues music that was playing at a perfect volume. The burger and side salad that I ordered were both heavenly. The burger was cooked perfectly and was still juicy. It was smothered with cheese, mushrooms, lettuce, tomatoes, fried onions, and jalapeños on a perfectly golden brown bun. While I did have to remove the jalapeños, everything about the burger was savory and enjoyable. The side salad was a good balance to the burger with a light dressing and fresh corn, beans, and cucumbers.

I think the mark of a good BBQ restaurant is having a killer base burger, and Diablos has certainly achieved this. I can only imagine how good the rest of their food is, and I'll be back soon to enjoy the Mac n' Cheese. Next time, I'll be ordering a Hurricane, although the beer was great with the burger.

I highly recommend taking friends to Diablos to enjoy a filling dinner with fun drinks, beers, or even \$4 Jack Daniel shooters. Or, if you're like me, go to Diablos to get your BBQ fix. Here's their website to learn more/make reservations.

MAC N CHEESE WEEK ON THE BOULEVARD (Guillaume)

<http://boulevardsaintlaurent.com/en/parcours/la-mac-n-cheese-week-sur-le-boulevard/>

The same team behind Poutine Week relentlessly continues to celebrate the best comfort food in Montreal.

Next dish on the menu: the mac n cheese! And we are celebrating it from March 9th to the 16th.

With winter dragging on (damn you winter!), good warm food abundantly covered with cheese is pretty much our only hope while we wait for above zero temperatures.

The event is younger than Poutine Week and involves less Montreal restaurants, but the Saint-Laurent Boulevard has 3 businesses participating all the same. Here they are...

#2 Diablos Smokehouse Saloon

At Diablos, they mix parmesan, Emmental, 35% cream and chorizo (bombshell!) to 'scooby' pasta. Technically, it's not macaroni, but simply longer pasta that curls up – so why complain about it?

Mention : Marché des Éclusiers (Montréal Food divas)

<http://www.montrealfooddivas.com/le-marche-des-eclusiers-old-montreal-market/>

Montreal has some great markets, most of them are half indoor and outdoor during the warmer months. There's nothing better than picking up fresh produce and making a spectacular dinner. Old Montreal was getting jealous of the city's markets so they opened Le Marché des Éclusiers.

Located on de le Commune at the corner of McGill, Le Marché des Éclusiers is right on the water so that you can enjoy a great view while shopping around. The goal of their market is to present local Quebec goods, as well as support local businesses and farmers that produce locally sourced and sustainable products.

A big plus is that you can interact directly with the vendors and build relationships. And that is exactly what Diva #2 and Sabo did with one of the oyster shuckers from Eileen's. He graciously explained that these particular oysters weren't farmed and

were about 2-3 years old. We enjoyed a dozen oysters, six varieties in all, complete with the traditional red vinegar mignonette, lemon wedges and seafood cocktail sauce.

They were also serving up some wild scallop ceviche, complete with edible flowers. It was light, bright with citrus and absolutely lovely. They also sell smoked fish and other fresh fish which changes on a daily basis depending on what's in season and what's caught.

At Omnivore you'll find a grocery store of organic dried goods, specialty milks and butters. There will also be a grab-and-go fridge containing salads, soups, drinks, pickled preserves and more. We tried one of their fattouche salad filled with local veggies and crispy pitas and we loved how fresh it was!

Le Marché des Éclusiers has also partnered with Montreal's very own mixologists, Nectar Mixologie to introduce Nectar & Co. You can turn your fresh juice into a smoothie, simply enjoy fresh juice, or you can choose from Nectar & Co.'s selection of alcohol and spike your smoothie! We tried one with coconut milk, pineapple juice, vodka and more. A great way to start (or end) any day!

Another vendor is Diablos BBQ Smokehouse, which will offer BBQ all day and into the night. You'll be able to enjoy dishes like brisket, pulled pork, baby back ribs, burgers, chicken and more. We tried little bites of lamb that were grilled over the open charcoal, as well as the pulled pork and brisket sandwiches. All delicious! Served on pretzel buns with plenty of crispy coleslaw, both the pulled pork and brisket sandwiches were tender though we preferred the brisket sandwich that had a little more flavour. They will also be offering picnic baskets which you can rent for the day to either shop in the market or even pick up items at other vendors to make a picnic!

(...)

DIABLOS BBQ HEATS UP RUE ST-DENIS (Jason Lee)

<http://www.tourisme-montreal.org/blog/diablos-bbq-heats-up-rue-st-denis/>

One of the newest players in the Montreal barbecue game, Diablos BBQ, is situated in one of the city's most eclectic streets – St-Denis. Amongst the boutiques and lively terraces that line this section of the Latin Quarter, billows the smoke signal calling all barbecue aficionados and charcoal connoisseurs...

Started by two buddies Jason Joyal and Rick Escaravage, Diablos began when they drove a vintage car from Texas back to Montreal. Snapping pictures of various "world's biggest" landmarks and with a gastronomic pit stop schedule in hand, this adventure was the making of a sordid love affair. Don't get me wrong, not to each other, but to authentic southern smokehouse barbecue.

Putting away meat with denser smoke-rings than what your uncle can do with his Camels, the buddies discovered parts of their palettes that they never knew they existed. "We asked ourselves why we couldn't get some of the stuff we were eating in the south back at home", explained Rick. "If you leave me in Louisiana, all I'll do is eat."

Arriving back in Montreal with two of tires of their '53 Pontiac blown out, plus study-notes, tips and pointers from locals that they picked up along the way, the two set out and successfully established a joint that encompassed all the smells and flavours they so deemed Montreal was missing.

I hit up Diablos BBQ with some buddies to get our grub on. Looking over the menu, I knew that these guys were taking their smoke and barbecue serious when I was told that the chicken for the double battered fried chicken was brined and smoked before hand. A quarter chicken order, the meat was tender and juicy. The presence of the smoke flavor was obvious and was balanced by the starchiness of the duo of regular and sweet potato fries and pierced by the tartness of the side coleslaw.

Next up was the pulled pork sandwich in Diablos' homemade barbecue sauce, with a side of cast-iron baked cornbread and spicy corn relish. To say that they're generous on the pulled pork is an understatement – the son of a gun had to have weighed at least a good pound and a half on its own. The heat from the barbecue sauce and the relish was quelled by the sweetness of the corn.

On to the side order of fried pickles – golden fried slivers of pickley goodness; addictive and delicious. I thought that the order would be more than enough for three guys; but we found our way to the bottom of that basket faster than Lindsay Lohan finds the bottom of a tequila bottle.

To my knowledge, Diablos is one of the very few places that do a beef rib in Montreal, and subsequently an awesome one at that. Slathered in their signature sweet barbecue sauce, the thing nearly tipped the table over, like Fred's car a la ending credits of the Flintstones. This order was sided with the jalapeno option of their cornbread as well as the potato salad. Without a doubt this bad boy is Diablos' claim to fame.

If you're looking for honest southern smokehouse barbecue and/or an awesome list of tiki-cocktails, get yourself to Diablos like yesterday.

Diablos BBQ – Montréal QC

<http://lordofthewings.blogspot.ca/2014/03/diablos-bbq-montreal-qc.html>

Stacked on high in the Latin Quarter of Montreal is a BBQ joint named Diablos. During my time in Montreal I went here twice; once with LJ and once again with friends from the conference, and I have combined my review here together.

LJ and I went here first, and boy were we confused about the location. I mean we found the address and 2 big signs out front, but there is a patio restaurant, a basement bar, and 2 on the second level. We figured it wasn't the patio based on the non-bbq they were serving. So we tried the lower tavern. It was empty, and nobody (not even a bartender was in sight). Finally a waitress came by, and we asked if it was Diablos, and she said no upstairs. Then we saw the red railing that matched the red sign, so we missed that visual cue.

Diablo's was also empty. We were taken by the waitress through the main restaurant/bar to the back patio, which only had one group sitting at it. When I returned a few nights later for my second visit, there were a few more people, but it was still pretty empty.

The back patio was awesome for a summer day: shady, with a breeze, but sun and a nice atmosphere. The place has that BBQ/barn aesthetic, and the waitstaff all have that alternative, tattoos piercing look. On both visits out waitresses were un-rushed, but friendly. It's a very chill vibe around here.

LJ and I went on a BBQ buffet extravaganza where we shared lots. LJ's combo was pork and beef ribs, fries and sweet potato fries and cornbread.

The beef ribs were a lot of fat and grisel and not a lot to eat. The pork ribs fared better being more tender and a bit of pull on the meat. Both sauces were pretty sweet and the meat was generously applied. The cornbread was ok - nothing special as were the shoestring fries.

I went with an appetizer platter, which had wings, but they were out, so they upped the rest of it.

The deep fried pickles were pretty good - cut as coins and battered with a crispy and what looked like it was seasoned but was actually quite plain. The Pulled Pork Sliders on cornbread were also pretty mild in flavour.

I was not a fan of the Emental Cheese Sticks; they were executed well, but I just didn't like the emental; it would not be my cheese of choice in a stick.

The Cajun shrimp was in the same batter as the pickles, and was quite plain, the shrimp a little tough, and a bit fishy for my liking.

Now the good news is that I came back a few days later with my buddies Dave Both Dave and I ordered a pound of wings each. and Scott and they had wings available.

Now these were a large, meaty wing. Dave did not believe the waitress though when he asked if this was a pound, mainly because there were only about 5 or 6 wings in the basket - but I think it had to do with the size of these wings.

These were breaded, fried chicken. The seasoning had a nice Southern herb and spice taste, but it wasn't strong. The breading was nice and crisp, but the wings came out very greasy. While the wings were large, the meat was tough a

There are only three sauces to choose from: Hot, BBQ, and House Ranch. I had already had the BBQ on the ribs, so I went with their Hot. Sauce came on the side which preserves the crunchiness of the skin.

Just straight up Frank's out of a bottle. And it was cold. It did nothing for the wings. It was really disappointing.

FINAL SCORE: This seemed like a cool place to go. Unfortunately the food was not so cool. Things were either ok or not that great. The highlight was probably the deep fried pickles. The wings, like the rest of the offerings, all had such potential. The locals had reviewed this place pretty high online, but I think its because there is no other options for American style BBQ in the city that this is what seems good. 6.5/10

RESTAURANT ROUNDUP : MONTREAL'S BEST BBQ (Food Bloggers of Canada)

<http://www.foodbloggersofcanada.com/2014/09/restaurant-roundup-montreals-best-bbq/>

Restaurant Roundup continues its journey through la belle province this week with our first of two stops in Montreal. Today, Jason Lee from Shut Up And Eats takes us on a tour of Montreal's best BBQ joints. If you missed it, check out our last Quebec post where Marie Asselin showcased Quebec City's bistros!

If you're anything like me and love summer, you've probably spent the past couple of weeks trying to squeeze the last little bits of summer you can out of your patio furniture and barbecue grill trying finding reasons to still wear flip-flops and swim in a pool of denial. I love summer and more importantly I love summer barbecue.

Luckily for us, there are a bunch of awesome spots in the Montreal where one can get their barbecue on all year around despite the weather and regardless if your wardrobe is weather appropriate.

Second mention on the page : Diablos Smokehouse

Home to Montreal's famous smoked barbecue beef rib, Diablos Smokehouse's behemoth cut looks like it was plucked right off a dinosaur. Mopped in a sweet and smokey sauce the beef rib is fall off the bone tender and begs to be eaten with Diablos' awesome cast-iron corn bread or fried dill pickles pickles. Be sure to check out their extensive list of tiki cocktails which features one called the "Fish Bowl" which may or may not feature gummy goldfish and served in an actual fish bowl. Look out for their second location coming soon to The Main!

BBQ AND THE WORLD'S BEST CORNBREAD AT DIABLO'S IN MONTREAL (Heidi Craig)

http://www.shedoesthcity.com/bbq_and_the_worlds_best_cornbread_at_diablos-in_montreal

"This is the best friggin' cornbread I've ever eaten in my life. Seriously." So said my companion as we tucked into our meals at Diablos BBQ Smokehouse, Montreal's newest BBQ eatery, which opened last week in the Quartier Latin to rave reviews.

Meat and booze is this place's raison d'être, with mains including pulled pork sandwiches (highly recommended), two kinds of ribs (beef & pork), chilli con carne, and brisket (ranging from \$12-\$18) with sides such as mac n' cheese, the aforementioned unreal cornbread, excellent potato salad, jalapeño-cheese cornbread and coleslaw, all washed down with a bourbon cocktail, or beer (Keith's, Rolling Rock on tap). The only misstep was some pretty mediocre frites, but no bigs – next time I'll get a double dose of corn bread.

A semi-cheesy country-western theme (saloon doors? c'mon!) is the setting for all this BBQ bliss, but we'll forgive them since Diablos chef Joe Henry is a real-life Southerner, hailing from Savannah, Georgia and ready with an authentic "Hey y'all!" upon your arrival. The Johnny Cash and rockabilly playing over the speakers doesn't hurt either.

And Diablos is setting up a terrace out back, so you can enjoy your BBQ and bourbon (and cornbread) under the stars, all summer long...Which is pretty much what I plan on doing!

5 repères pour carnivores (Le Cahier)

<http://lecahier.com/5-reperes-pour-carnivores/>

On va se le dire : à un moment ou un autre, on a tous une rage de viande. Pas une petite où un simple steak à l'épicerie fait l'affaire, mais une vraie rage qui ne peut être qu'assouvie par un festin de viande. Vous savez, le genre de viande qui se mange os à la main, qui fond littéralement en bouche et dont on n'a pas peur de s'en mettre partout?

Eh bien, lorsque cette rage vous prendra d'assaut, n'oubliez pas de consulter cette petite liste de restaurants, question de riposter à cette attaque.

Tous ces restaurants proposent une expérience digne du sud des États-Unis, où le barbecue est plus qu'un style de vie, mais une religion. La viande est fumée et cuite pendant plusieurs heures, jusqu'à ce qu'elle fonde tout doucement en bouche. Le menu est relativement similaire d'un endroit à l'autre, à l'exception des à-côtés qui vont être différents. Vous retrouverez la brisket (poitrine de bœuf), la côte de bœuf, les côtes levées de porc, le porc effiloché et le poulet fumé.

3e mention : Diablos BBQ Smokehouse

Ce smokehouse saloon fait le bonheur des habitants et passants du Quartier latin depuis déjà quelques années. En plus d'une vaste variété de bourbons, ils ont une carte de plus de 130 cocktails!

The 12 best bacon dishes in Montréal (Michael D'Alimonte)

<https://www.thrillist.com/eat/montreal/the-best-bacon-dishes-in-montreal>

If you are currently alive and eat meat, then you love bacon. And living in Montreal, you're lucky enough to get it in some of the finest forms known to man, with everything from swine-laden entrees to desserts to snacks to sushi. Here are the dozen best.

Bacon Brownie
Diablos Smokehouse Saloon
Plateau

Let us enter the realm of bacon desserts with Diablos' newly created Bacon Brownie. At the base is a 75% double dark chocolate brownie baked with Diablos' house-smoked bacon, then topped with Wild Turkey bourbon caramel, crème fraîche for some cooling tang, chocolate shavings for good measure, and a deliciously attractive bacon fleurette.

Une nouvelle succursale de Diablos BBQ ouvre ses portes sur la main (VOIR)

<https://voir.ca/nouvelles/actualite-gastronomique/2014/11/25/une-nouvelle-succursale-de-diablos-bbq-ouvre-ses-portes-sur-la-main/>

Depuis mai 2012, Diablos BBQ Smokehouse Saloon est une adresse incontournable de la scène BBQ montréalaise. Son restaurant de la rue Saint-Denis ayant été ravagé par un incendie en septembre dernier, les amateurs de gastronomie du Sud-Ouest américain ne savaient plus où se tourner dans les alentours du Quartier Latin...

Heureusement pour eux, alors que la réouverture est prévue pour le printemps prochain, une seconde succursale vient de voir le jour sur le Boulevard Saint-Laurent. Dans le local du feu Euro Deli, Diablos BBQ a créé un décor digne d'un film western. Un fumeur BBQ y concocte sur place leurs traditionnelles spécialités fumées et un chaleureux bar en bois est garni d'une impressionnante sélection de bourbons et compte une carte de plus de 130 cocktails!

Rappelons qu'en 2013, Diablos BBQ a gagné la première place à la Semaine du Burger avec son « Cheesus », qui remplaçait audacieusement l'habituel pain par du fromage Halloumi.

An All-New BBQ Restaurant Is Opening On Montreal's Saint-Laurent Street This Week (Michael D'Alimonte)

<http://www.mtlblog.com/2014/10/an-all-new-bbq-restaurant-is-opening-on-montreals-saint-laurent-street-this-week/>

When one door closes, another opens, or, in this case, when one Montreal smokehouse needs to shut down, the good Lord of BBQ makes sure you can still get all the ribs your body needs. Give thanks, because Montreal just got even more southern-style meats and eats with the opening of the Saint-Laurent location of Diablos BBQ.

With the Saint-Denis location of Diablos temporarily closed due to fire damage from a nearby building (when that grow-op was found), the newly opened Saint-Laurent and Prince Arthur spot will fill the BBQ void left in your stomach. Fully equipped with an in-house smoker, the new spot is ready to serve you the pork and beef ribs, burgers, brisket, and pulled pork you know and love.

Decked out to look like a classic western eatery, the new Diablos BBQ is like walking into an old-school saloon. The decor fits the classic southern style of the food, and the fully-stocked bar, with plenty of Jack Daniels, fills out the saloon vibe. Diablos on Saint-Laurent held their soft launch yesterday, and today marks the locations first full day of operations. Expect everything you loved about the original location to be found at the new spot, with some welcome changes and surprises. And if you've never been to Diablos, checking out the new digs is the perfect reason to try out the food from the folks who created the winning burger of Burger Week 2013. Your taste buds will thank you later.

Montrealers ate their faces off at Diablos Smokehouse Saloon on Saint-Laurent street (Benoit Vermette)

Last night at Diablos Smokehouse Saloon on St-Laurent we had a wild time. Whiskey was in order to go just right with the deliciously smokey aromas filling the venue. These guys do some mean meats and we were as thankful as a bunch of Americans last night to get the chance to enjoy their brisket — it was beyond any other we've ever had. Be sure to check out this restaurant if you haven't already. Check out all the good flavour that went down in our photos below!

Les ailes de poulet au plus bas prix à Montréal (Pages jaunes resto)

<http://www.pagesjaunes.ca/pl/les-ailes-de-poulet-au-plus-bas-prix-a-montreal-P44>

Avouons-le: manger des ailes, ça peut être salissant. Mais si vous faites partie du groupe d'amateurs d'ailes de poulet, cela importe peu. En fait, pour certains, le réel plaisir est de pouvoir s'en lécher les doigts. Dans une ville où les pubs sont très populaires, les spéciaux ailes de poulet ont lieu à presque tous les soirs.

6e mention sur la page : Diablos Smokehouse

Pour les amateurs de barbecue, Diablos sur la rue St-Denis a l'un des menus les plus impressionnants de la ville. Venez pour les ailes de poulet style du Sud et fouillez le reste du menu — y compris leur longue liste de cocktails maison — et restez et profitez de la fête.

DROOL YOUR HEART OUT AT DIABLOS BBQ

<http://theconcordian.com/2012/12/drool-your-heart-out-at-diablo-bbq/>

Watching the program *Diners, Drive-Ins and Dives* on the Food Network has been torturous, featuring Southern-style restaurants I could only dream of one day trying — that is until I discovered Diablos BBQ.

Once I walked into what felt like a western movie, I knew this joint was worthy of its smokehouse title. Diablos BBQ welcomes you with swinging saloon doors and lures you in with the most wonderful barbecue aroma that fills your lungs and seduces your gut. The room is warm and inviting, filled with western memorabilia of wagon wheels, red velvet curtains, antique lanterns, recycled church pews, walls decorated with handguns and photos of confederate soldiers plus a lonely wooden armadillo you'll most likely invite to join you during your meal.

"We just try and make it as authentic as possible, everything that we do, we want it to have a rustic, very authentic and nostalgic feel to it," said co-owner Richard Escaravage.

Escaravage and his two partners, Jason and Raphaël, have been friends for 20 years before they decided to take a chance and introduce a little Southern love to our cold city. During a road trip two years ago with some friends, Escaravage and Jason headed to Texas where they fell in love with the culture and cuisine. Wondering why such an authentic smoky, spicy, and sweet flavour didn't exist back home, they decided to take matters into their own hands and bring a taste of Texas back home with them.

Presented with the perfect location in the Latin Quarter and the opportunity to buy equipment, including a smoker all the way from Tennessee, Escaravage and Jason opened Diablos BBQ and invited Raphaël to join in on the fun. With no real culinary background, Jason travelled to New Orleans and Texas to learn from the locals and dived right in.

"We don't take ourselves too seriously, we're not reinventing the wheel. We're taking comfort food to a whole new level and putting a twist on traditional barbecue and Southern dishes," said Raphaël.

Drizzling over the thought of anything smoked, sauced and battered, I couldn't help myself from inviting friends to tag along and try as much as we could from the menu. We began our evening with the bite-size popcorn shrimp, their infamous fried pickles that were sliced, fried like chips and absolutely delicious and, to our humorous regret, the breaded jalapeno poppers stuffed with cream cheese. Although we were warned of their level of spiciness, our egos got the best of us and led us to a torturous moment of sweat and tears.

Thankfully, Diablos BBQ offers an impressive cocktail menu to help cool off a heated tongue. From tweaked classic cocktails in mason jars, to margaritas served with an upside-down beer in a monster-size glass, to some of Escaravage's homemade concoctions inspired by his travels, there is a drink for any taste.

Impressed with the starters, we had high expectations for the main dishes priced between \$12.95 and \$25.05. We were definitely not let down. The pulled pork sandwich was perfectly smoked and tender, served with a side of traditional coleslaw and the best corn bread I have ever had. The poutine was a combination of white and sweet potato fries and topped with smoked gravy, a signature dish. The star of the joint were the pork ribs, smoked with hickory wood and covered with their homemade barbecue sauce that was a perfect balance between saltiness and sweetness; we just couldn't resist asking for some on the side for our fries and corn bread.

What threw me over the edge was their sixth deadly sin burger, a burger that won fourth place during Burger Week. It's so special and exclusive it's not even on the menu; it's the kind of thing you just have to know about. One of Jason's creations, the burger is an eight ounce triple A beef patty topped with provolone cheese, house-smoked bacon, smoked tomato ketchup and cucumber radish relish (all homemade, of course.) All that is then put into a grilled pretzel bun and flash fried. Are you drooling yet?

Always with the need to satisfy their customers and keep things interesting, Diablos BBQ offers seasonal food and cocktail menus and has recently included a hangover breakfast. I'm talking about waffles with a side of fried chicken.

The best part about Diablos BBQ (aside from its succulent menu) is the party ambiance and diverse clientele. From tattooed rockers, to students, to suits everyone is there to enjoy the food, chug the drinks, hum to the rockabilly music and party with the owners.

"This is a place where you know you could come and relax, eat, fill your gut and be amongst like-minded people," said Raphaël. "On the weekends it's a party. So if you scream and yell and have a good time, that's what it's about, and we'll join in with you!"

Pop Tart: Montreal chefs cook up storm at hot new restos

<http://montrealgazette.com/life/food/pop-tart-montreal-chefs-cook-up-storm-at-hot-new-restos>

Première mention dans l'article :

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Diablos BBQ Smokehouse Saloon (3619 Saint-Laurent) Fire destroyed the original Diablos on Rue St-Denis last September, but they will reopen in 2015. Meanwhile Diablos have opened a second outlet on the Main, and the place is a beauty. The classic south-western décor, the southern rock and blues pumping out of the house stereo system, and more of their praised cuts of smoked meats (beef, pork, chicken, sausages as well as seafood) all get slowly cooked in the smoker. If you're a meat-eater, you can't go wrong with Diablos. Also the Diablos macaroni-and-cheese is one of the best in the city.

Montreal's Coolest Quintessential Guide To The Best Sangria Spots (Michael D'Alimonte)

<http://www.mtlblog.com/2013/08/montreals-coolest-quintessential-guide-to-the-best-sangria-spots/>

Summer may be winding down but you don't have to let your liver know that. Keep the spirit of Summer alive with the quintessential Summer drink: Sangria. Nothing quenches thirst and repels the harsh rays of the sun better than the magical combination of liquor, juice, and wine that is sangria. Here are some of the best spots in Montreal to enjoy the tasty Summer drink.

Deuxième mention dans la liste : Diablos Smokehouse

BBQ joints don't exactly scream sangria, but Diablos breaks the mold. With an entire two pages devoted solely to sangria (all taken from the 'Punches & Sangrias recipe book), the Diablos sangria list features (below) cool concoctions like the Sakegria (made with Japanese sake), among many others. For an even cooler cool-down drink, try out Diablos' alcoholic slushy drinks, made with their own in-house slushy machine!

Best Montreal MAC'N CHEESE (Max Wood)

<http://www.mtlblog.com/2014/06/best-montreal-mac-n-cheese/>

9e page sur 13 : Diablos BBQ

Diablos has good quality BBQ and superb quality sides. The fried chicken and beef ribs are top class. Some highlight sides are collard greens and mac n' cheese prepared with choice of cheese: parmesan, bleu cheese, etc., and meats: bacon, sausage, or chorizo.

BEST MONTREAL GARLIC POTATO RESTAURANTS (Laura Hanrahan)

<http://www.mtlblog.com/2015/03/best-montreal-garlic-potato-restaurants/>

7e mention sur 10 : Diablos BBQ

Diablos BBQ is serving up their own take on garlic potatoes with what they're calling "smashed potatoes" – not quite mashed, but not quite whole. They're garlic infused and are so good that they may just make "smashed" your new favourite style of potato.

All you can eat in Montreal (Shut up and eat)

<http://www.shutupandeat.ca/2013/11/04/all-you-can-eat-in-montreal/>

I've often said, when something is labeled "All You Can Eat", it's a challenge I can never win. I don't know how much I can eat until I'm there and when I do finally find out, it's quite the sobering experience. Not only for me, but everyone involved: the restaurant owner, chef, insurance agents and the crane operators. Whether it be a cheat day meal from your detox diet or finding some psychological way to trick yourself into thinking that your organic juice and seaweed cleanse can only work if there's food in your system, our fair city has a bunch of options for fans of restaurants who throw down an all you can eat challenge.

Here is a rundown of places around the city that don't necessarily present a "challenge" per se, but some of the spots I like (that aren't buffets) that offer a variety of all you can eat menu specials sure to curb any appetite.

Deuxième mention dans la liste : Diablos Smokehouse

The plumes of smoke emanating from lower St. Denis street in between Ontario and de Maisonneuve are not only from the nearby university students and their extra curricular activities, but from this awesome BBQ and smoke house that's been on the strip for a couple of years now. Home to Montreal's brontosaurus beef smoked beef rib, and winner of the 2013 edition of Burger Week Montreal with their "Cheesus" burger. Every Monday, Diablos welcomes gluttons with a thirst for meat which can only be quenched with endless amounts of both beef and pork ribs. For \$25+tx starting at 6pm until 10pm, patrons can pound down pounds of ribs while enjoying their extensive list of tiki cocktails.

The Best Deep Fried Pickles You Have To Eat Way More Than Just Once In Montreal (Shauna McGinn)

<http://www.mtlblog.com/2016/07/the-best-deep-fried-pickles-you-have-to-eat-way-more-than-just-once-in-montreal/>

If you took one look at this title and thought, 'Seriously? Deep fried pickles? Ew', then first of all, we can't be friends. Second of all, trust me, you have no idea what you're missing. Forget mozzarella sticks or nachos, deep fried pickles are the new up-and-coming appetizer.

In a city with tons of smoked meat restaurants, delis, and burger joints, good quality pickles aren't hard to come by in Montreal. And when those pickles are deep fried in a savoury batter? Well, that's nothing short of culinary excellence – and no, not because it's fancy, but because it's flavourful beyond belief.

So, the next time you're out for a good burger, smoked meat sandwich, or any other deli-style comfort food, consider adding deep fried pickles to your regimen. Between the crunch, acidity, and the perfect mix of salty-sweet flavours, these spears of awesomeness are guaranteed to take your foodie game to the next level.

En sixième position : Diablos Smokehouse

Deep fried pickles originate from southern/soul food cuisine, so it's only natural that a southern BBQ restaurant would serve them. Rest assured that the pickles at Diablos are fried perfectly, and they make for the best start to the rest of your BBQ-style pig-out.

Top 11 “Cheat Day” Montreal Restaurants You Need To Eat At ASAP (Shauna McGinn)

<http://www.mtlblog.com/2016/06/top-11-cheat-day-montreal-restaurants-you-need-to-eat-at-asap/>

For most people trying to stay health conscious, the quintessential “cheat” day is one day of the week that you let go of all inhibitions, and dive right into your favourite foods, irrespective of the calories involved. I personally like to call this my treat day instead, because, for one thing it sounds more positive, and second, I think we should all treat ourselves a little more. That’s where these restaurants come in. They’ve got tons of delicious, creamy, salty and sweet creations that veer as far from your diet as humanly possible. And guess what? That’s ok – because what is a cheat day for if you can’t go all out? Time to indulge, friends.

En septième position : Diablos BBQ

What to get: Beef brisket

I mean, if BBQ fare and cheat days aren’t a match made in heaven, I don’t know what is. Trust me when I say Diablos has you covered on this front. Their beef brisket, a dish that’s difficult to achieve perfection with, is done so well, smoked for hours and there to wow you into oblivion. Their sides are amazing as well, and they’ve got some inventive cocktails to go along with your meal. BBQ showing up to the party, am I right?

BEST MONTREAL CHICKEN WINGS (Max Wood)

<http://www.mtlblog.com/2014/04/best-montreal-chicken-wings/>

Première position : Diablos BBQ

Wing Night: Tuesday, \$6.99 per/lb

The bar wing gets a B vitamin shot at Diablos! Or, actually, maybe the opposite of a B vitamin shot, a deep fry! Diablos BBQ is a smokehouse bar and restaurant and a great place to experience Southern style BBQ. Deep fried wings are served with house BBQ sauce.

10 Montreal sandwiches you need to eat (Michael D’Almonte)

<http://www.mtlblog.com/2014/02/10-montreal-sandwiches-you-need-to-eat/>

A very enticing article has been trending around the city that lists 35 sandwiches you have to eat before you die. This piece is legit, and you definitely should be eating these ‘wiches.

Still, this got us to thinking, why were our favourites omitted?. What sandwiches do we love most? Well here is the answer, aka MTL Blog’s list of Epic Montreal Sandwiches You Need To Eat Right Now.

6th Deadly Sin Burger

Imagine a burger filled with all of the fixings, then deep fried. Well, you don’t have to fantasize, because Diablos BBQ serves this testimony to delicious gluttony all year round. 4th in 2012’s Burger Week, this sandwich is not for the faint of heart. Actually, you may have a heart attack, either from flavour-overload or an artery clog. Both are worth it, trust.

DIABLOS SMOKEHOUSE : UN PEU DE SUD AMÉRICAIN DANS LE QUARTIER LATIN (Geneviève...)

<http://mtlinstantane.com/category/quartiers/quartier-latin/>

Réconfortante et savoureuse, la bouffe du sud des États-Unis est parfaite pour réchauffer les soirées d'automne un peu frisquettes qui s'en viennent à grands pas. Et ça tombe bien, parce que c'est ce que vous retrouverez au menu du Diablos Smoke House, qui a ouvert ses portes il y a déjà quelques mois sur la rue Saint-Denis. Le chef, Joe Henry, fraîchement débarqué de sa Géorgie natale, vous sert des plats de côtes de bœuf et de porc cuites longuement dans son fumoir, accompagnées d'excellentes frites de patates douces. Le service est assuré par de sympathiques serveurs qui arborent le look Rockabilly, et qui vous proposent, le sourire aux lèvres, des drinks typiques de la Nouvelle-Orléans bien généreux en alcool. Combinez votre visite au Diablos avec un film au cinéma du Quartier Latin, et vous avez là une parfaite soirée d'automne!

BEST MONTREAL RIBS RESTAURANT (Sydney Hope-Johnston)

<http://www.mtlblog.com/2014/10/best-montreal-ribs-restaurants/>

Page 10 sur 14 : Diablos Smokehouse

This popular BBQ joint does quite a bit right, including their delicious succulent ribs. While their primary location is sadly closed these days due to fire damage, Diablos still deserve a mention. That said, a second location on the Main is now open. Monday all-you-can-eat ribs : 25\$

BEST MONTREAL BBQ RESTAURANTS 2015 (Miranda Cipolla)

<http://www.mtlblog.com/2015/11/best-montreal-bbq-restaurants-2015/>

Is barbecue the best comfort food in the whole world? I'm going to go with a yes on this one. Meaty, saucy, juicy, and perfectly crisp, there's pretty much nothing on this earth that compares to the simple joy of having delicious barbecue food. And luckily for us, Montreal is full of great places to get great barbecue. Don't know any of them? Don't sweat it. Break out the wet naps, and read on for Best Montreal BBQ Restaurants 2015.

4e position : Diablos BBQ

Friends, I never knew pulled pork could change your life until I tried the pulled pork at Diablos. Tender, meaty and perfectly pulled, few things in life compare to the joy you get after eating the pulled pork burger at Diablos. But the buck doesn't stop there, friends, as Diablos offers a whole menu full of delicious options for you to choose from – all wrapped up in a friendly, fun smokehouse atmosphere, right on The Main. Winning on all counts, my friends. Winning on all counts.