

CAREY BRINGLE

PRESS KIT





CONTACT INFO

For all Spirits related inquiries, please contact Deborah Creasman at deborah@peglegporker.com

To schedule an interview, or for all editorial or press inquiries, please contact Emily Reynolds at inquiries@peglegporker.com

For all marketing or social media inquiries please contact Sarah Williams at inquiries@peglegporker.com

For all other inquiries related to our any of our Restaurant properties, Food Products or Clothing entities please email Deborah Creasman at deborah@peglegporker.com

CAREY BRINGLE PRESS KIT



ABOUT PEG LEG PORKER AND OWNER

When it comes to BBQ, few things are as legendary as the Peg Leg Porker Brand and its charismatic Owner and Pitmaster, Carey Bringle. Bringle himself embodies the essence of Peg Leg Porker. At the age of 17, he overcame the challenges posed by Osteogenic Sarcoma bone cancer, which resulted in the amputation of his right leg. Bringle's remarkable journey stands as a testament that physical disabilities need not hinder one's progress in life. His extraordinary accomplishments serve as an inspiration to entrepreneurs, irrespective of their physical abilities, showcasing that resilience knows no bounds.

Bringle, a native of Nashville, Tennessee, was raised in a family deeply rooted in agriculture and farming, eventually settling in Covington in 1827. It was here that his journey with barbecue began. From a young age, Bringle would sit alongside his grandfather Jack and uncle Bruce, absorbing the art of BBQ cooking, fostering a passion that would lead him to cook across the globe. While traveling between Nashville and Memphis to visit his relatives, Bringle's appetite for iconic West Tennessee BBQ grew, fueling his dream of opening his own BBQ establishment one day.

Having honed his skills at the renowned Memphis in May World Championship of BBQ, Bringle has passionately competed in this contest for an impressive streak of 31 years. Recognizing the demand for his exceptional flavors, he embarked on a new venture in 2000 by bottling his signature sauce and rub. Then, in 2013, Bringle achieved a significant milestone when he established Peg Leg Porker, a restaurant that has now gained international acclaim. The Peg Leg Porker has amassed an impressive collection of accolades. Over the course of its 10-year existence, the restaurant has secured numerous awards, leaving only a handful untouched. Southern Living, in particular, has recognized Peg Leg Porker as the top BBQ establishment in Tennessee for five out of those 10 years. Notably, Andrew Zimmern himself acclaimed their dry ribs as the finest in the entire country. Bringle's culinary prowess has also earned him invitations to cook at the prestigious James Beard House on three distinct occasions. His expertise has garnered attention from over 30 television shows, multiple publications, and he even hosts his own podcast, Live from BS Corner.

Bringle introduced Peg Leg Porker Spirits in 2014, and its triumph has paralleled that of the restaurant. Garnering a multitude of Gold, Double Gold, and Platinum medals, Peg Leg Porker Tennessee Straight Bourbon has established its acclaim. Presently, it is distributed in 10 states across the US and even in the United Kingdom. The brand's spirits have captivated palates near and far, solidifying their well-deserved success. In addition to his successful management of award-winning restaurants and a Spirits company, Bringle has now ventured into the world of authorship. In 2021, he penned and published; BBQ for Dummies in collaboration with Wiley Brothers. This comprehensive instructional manual on barbecue unveils the secrets of cooking exceptional BBQ, making it accessible even to inexperienced chefs. By adding Author; to his list of accomplishments, Carey further solidifies his multifaceted expertise.

Throughout Bringle's arduous endeavors and achievements, he has consistently recognized the significance of charitable work. Whether it involves dedicating his time, donating food, or contributing financially, Bringle places great value on philanthropy. His compassionate nature compels him to prioritize giving back, considering it an essential responsibility. Bringle has gained recognition for actively engaging in matters concerning the City of Nashville. He has established himself as a respected figure, offering guidance, expertise, and support as an advisor, consultant, and advocate, not just within the Hospitality industry, but for the entire Nashville community.

CAREY BRINGLE, III

PITMASTER, BUSINESS OWNER AND ENTREPRENEUR

With three BBQ restaurants under his belt and a partnership in a local Deli, Bringle's entrepreneurial ventures are expanding. As he propels the Peg Leg Porker Brand to international heights, anticipate encountering Carey Bringle more frequently. His unstoppable drive knows no bounds, as he delves into diverse realms such as BBQ, bourbon, literature, food products, and clothing. The Peg Leg Porker Brand embodies excellence and fosters a tight-knit BBQ community. Bringle's philosophy encapsulates this spirit: "It's not a requirement for you to hate someone else's BBQ in order to love mine"

www.peglegporker.com



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BRINGLE'S HONORS AND AWARDS:

1976	Carey Bringle's uncle Bruce's first competition at the "May World Championship Barbecue Cooking Contest" made quite an impact on the budding BBQ enthusiast
1991	Bringle began demonstrating his talents in the "Super Bowl of Swine" & continues to do so
2008	Bon Appetit "Championship Barbeque Sauces"
2013-2022	Peg Leg Porker wins Nashville Scene's "Best of Nashville" each of these years
2013, 2019, 2020, 2021, 2022, 2023	Southern Living "The South's Best Barbecue Joint in Every State"
2015	The Daily Meal "35 Best Ribs In America"
2015	Garden and Gun "BBQ Bucket List"
2016	Made Man, "Andrew Zimmern Talks America's Top BBQ Spots"
2016	Best in Chow "Winner BBQ"
2017	Thrillist "Best BBQ in America"
2018, 2019, 2022, 2023	Southern Living "Top 50 BBQ Joints"
2019	Nashville Business Journal "Best Family-Owned Business"
2020	Nashville Business Journal "Best Small Business"
2021	"Man of the Year" nomination with Leukemia & Lymphoma Society
2021	Tripadvisor "Top Destination in the USA" award
2021	Sigma Chi Fraternity "Significant Sig" award
2022	Bringle's Smoking Oasis wins Nashville Scene's "Best of Nashville"
2023	Taste of Home "The Best Barbecue Joint in Every State"
	Ongoing: Eater Nashville "Best BBQ Joints"
	Ongoing: Tripadvisor Certificate of Excellence

NBBQA 2020:



1st Place	Equipment, Barbecue
1st Place	Equipment, Product Label Design
1st Place	Photography, BBQ Commercial
1st Place	Photography, BBQ Food
1st Place	Food, BBQ Snack
2nd Place	Publications, BBQ Focused Article
3rd Place	Equipment, Apparel
4th Place	Digital Media, Podcast/Audio Visual
5th Place	Publications, Marketing Material
6th Place	Digital Media, Single Focused Video
9th Place	Rub, Original Rub

MEMPHIS IN MAY WORLD CHAMPIONSHIP BBQ COOKING CONTEST:

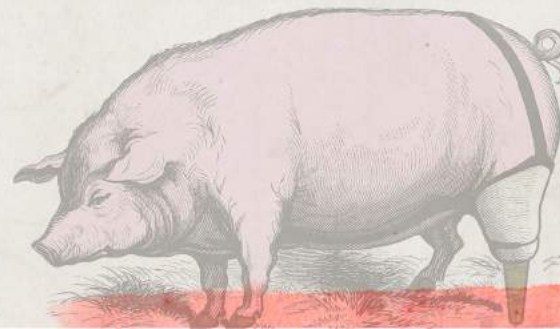


2nd Place Shoulder	1993 (Cooking with Hog Wild Competition Team)
9th Place Shoulder	1994 (Cooking with Hog Wild Competition Team)
2nd Place Shoulder	1998 (Cooking with Hog Wild Competition Team)
2nd Place Shoulder	2001 (Cooking with Hog Wild Competition Team)
8th Place Shoulder	2013 (Peg Leg Porker)
3rd Place Shoulder	2016 (Peg Leg Porker Smokers Competition Team)

MUSIC CITY FESTIVAL AND BBQ CHAMPIONSHIP:



2011	Grand Ole Porker Award
2013	Grand Ole Porker Award
2014	Grand Ole Porker Award



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PEG LEG PORKER SPIRITS:

WHITE LABEL	
2014	Bronze, San Francisco World Spirits Competition
2015	Bronze, Denver Wine and Spirits
2021	Silver, SIP Awards
2023	Gold, The South's Best Spirits Awards
2023	Double Gold, SIP Awards
2023	Double Gold, Singapore World Spirits Competition
2023	Double Gold, San Francisco World Spirits Competition
2023	Double Gold, New York World Spirits Competition
2023	Triple Still Award, The Tasting Alliance
2023	Finalist for Best in Class, San Francisco World Spirits Competition
2023	Silver, American Distilling Institute International Spirits Competition
8 YEAR	
2016	Gold, San Francisco World Spirits Competition
2018	Platinum, SIP Awards
12 YEAR	
2017	Double Gold, San Francisco World Spirits Competition
2018	Platinum, SIP Awards
15 YEAR	
2021	Double Gold Packaging Design, SIP Awards
2021	Platinum, Best in Class: SIP Awards
2021	Innovation Award, SIP Awards
8 YEAR RYE	
2023	Double Gold, SIP Awards
2023	Gold, American Distilling Institute International Spirits Competition
2023	Silver, New York World Spirits Competition
2023	Bronze, San Francisco World Spirits Competition

“The World’s Best Bourbon - According to the 2023 Singapore World Spirits Competition”

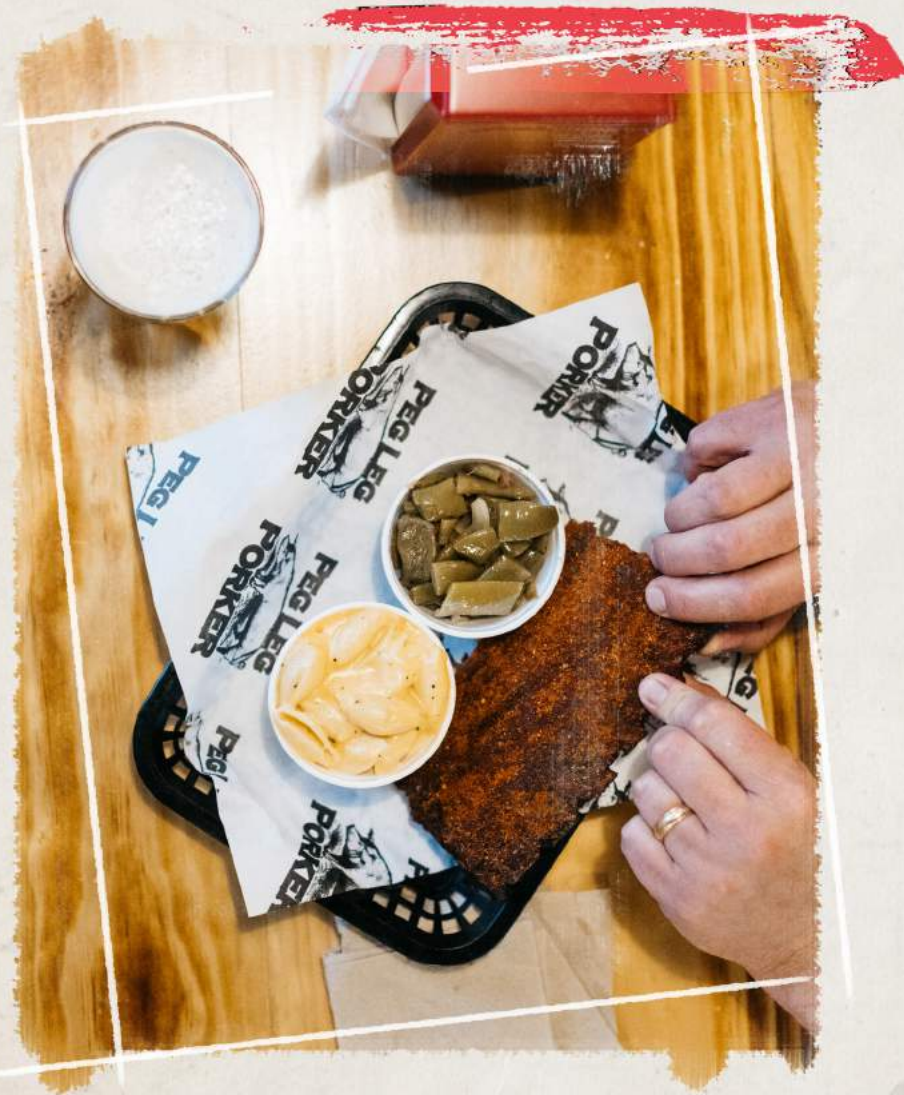
- Forbes Magazine

www.peglegporker.com



CAREY BRINGLE PRESS KIT

PEG LEG PORKER FACT SHEET



MANAGEMENT

Carey Bringle, Owner

PHONE

615.829.6023

OFFICIAL NAME

Peg Leg Porker

HOURS

Monday - Tuesday; 11 a.m. to 9 p.m.
Wednesday - Saturday; 11 a.m. to 10 p.m.

ADDRESS

903 Gleaves St,
Nashville, TN 37203

WEBSITE

www.peglegporker.com

GET SOCIAL



Podcast:

Live from BS Corner,
Starring Carey Bringle and friends

About Peg Leg Porker:

Peg Leg Porker is Carey Bringle's Original concept and the anchor to this iconic brand. Opened in 2013, it was met with critical acclaim almost immediately. This staple of Real Tennessee BBQ features a pork and chicken menu. Following the true traditions of West Tennessee BBQ, you will not see beef at this store. This legacy restaurant features true West Tennessee dry ribs and stands as a single location. Like Carey's says, "we're building a legacy, not a chain."



www.peglegporker.com

CAREY BRINGLE PRESS KIT

BRINGLE'S SMOKING OASIS FACT SHEET

MANAGEMENT

Carey Bringle, Owner

PHONE

615.583.8886

OFFICIAL NAME

Bringle's Smoking Oasis

HOURS

Wednesday, Thursday, Sunday; 11 am - 10 pm
Friday, Saturday; 11 am - 11pm

ADDRESS


4901 Centennial Blvd
Nashville, TN 37209

WEBSITE

www.bringlessmokingoasis.com



GET SOCIAL    @bringlessmokingoasis

 @SmokingOasis

About Bringle's Smoking Oasis:

Award-winning pitmaster Carey Bringle's second and much-anticipated concept, Bringle's Smoking Oasis, opened its doors in 2021. Offering the smoke of the Southwest. The menu is stocked with smoked brisket, smoked pastrami, ever-famous pulled pork, a Bringle version of beef ribs, and an array of homemade sides like Mexican street corn, and Texas-style baked beans. Located in a former service station, the triangular island-shaped property features a spacious, open-air patio, outdoor bar, and even a small, walk-up snack shack that offers its own menu. Perfect for kids and pet-friendly, Bringle's Smoking Oasis' outdoor space has become a neighborhood gathering spot for the whole family to relax and enjoy a can't miss meal. Plus, the huge TV's make it the best place to watch the big game.

www.peglegporker.com



CAREY BRINGLE PRESS KIT

PIG STAR FACT SHEET



MANAGEMENT

Carey Bringle, Owner
Delaware North
Managing Operations

HOURS

Restaurant:
Sunday - Monday; 11 a.m. to 8 p.m.
Bar: Sunday - Monday; 6 a.m. to 8 p.m.

OFFICIAL NAME

Pig Star by Peg Leg Porker

ADDRESS

Nashville International Airport
One Terminal Drive Nashville, TN 37214
Location: Concourse B, Delta Terminal
Near Gate: B-4

WEBSITE

flynashville.com/bna_shop/pig-star-by-peg-leg-porker



About Pig Star:

Pig Star serves up authentic Memphis-style BBQ from nationally acclaimed pitmaster Carey Bringle. Known for his award-winning Nashville BBQ joint Peg Leg Porker, Bringle brings 30 years of experience to Pig Star, offering BBQ meats and sides with his signature sauces and seasonings. Get the same great smoky tastes you know and love, like their pulled pork nachos with melted cheese, BBQ sauce, and jalapeños layered on top of tortilla chips or pork rinds! Or, for something a little heartier, enjoy pulled pork and smoked turkey sandwiches served with slaw, potato salad, and a pickle. Don't miss the fully stocked bar with beer, liquor, wine, and of course, Bringle's own brand of bourbon, Peg Leg Porker Spirits. It's the perfect place to relax and enjoy a meal while awaiting your plane at Nashville International Airport or after you arrive in Music City.

CAREY BRINGLE PRESS KIT

PEG LEG PORKER BOURBON AND DISTILLERY FACT SHEET



In 2016, Carey Bringle founded Peg Leg Porker Spirits, the world's only bourbon brand owned by a pitmaster himself. The rich smoky notes are unmatched, as Bringle knows smoke better than most. Peg Leg Porker Tennessee Straight Bourbon Whiskey can be found across the country in eleven states in the United States in specialty liquor stores, and tasted on-site at the Peg Leg Porker restaurant headquarters in The Gulch in Nashville, Tennessee. It is also available in the UK. With more than seven years of various "The Best BBQ" nominations in both the media and by peers, the name Carey Bringle and the Peg Leg Porker brand has grown from a must-stop barbeque place in Tennessee to a way of life!

Peg Leg Porker bourbon is also award-winning, having won the prestigious Gold Medal at the San Francisco World Spirits competition the first year of its release and the brand's other aged expressions have won Platinum, Double Golds, Silver, and Bronze awards in numerous spirits tasting competitions. Experience the acclaimed bourbon firsthand at the Peg Leg Porker Spirits Blending and Bottling Facility and Tasting Room, where you can enjoy tastings and reserve bottles of their distinctive bourbon varieties.

GET SOCIAL    @PegLegPorkerSpirits
 @PLPSpirits



www.peglegporker.com

CAREY BRINGLE PRESS KIT

FATBELLY PRETZEL AND DELICATESSEN FACT SHEET

MANAGEMENT

Levon and Kim Wallace, Owner

Silent Partner

Carey Bringle, Owner

OFFICIAL NAME

Fatbelly Deli

ADDRESS

921 Gallatin Ave,
Nashville, TN 37206

PHONE

615.953.7605

HOURS

Tuesday -
Saturday; 8 a.m. to 3 p.m.

WEBSITE

<https://fatbellypretzel.com>

GET SOCIAL



@fatbellypretzel + @fatbellydeli615



@FatbellyPretzel



About Fatbelly Deli:

Levon Wallace, former chef at Cochon Butcher, Gray & Dudley, and Strategic Hospitality, began making and selling pretzels with his wife Kim and their son out of their house during the pandemic. They started by taking pre-orders on Instagram, graduated to selling out weekly at farmers markets, and eventually opened a delicatessen in East Nashville with the help of their longtime friend and investor Carey Bringle. Adding sandwiches, salads, and takeaway items to the menu in addition to their pretzels and breakfast sandwiches, had made them an instant favorite of the locals. Ultimately, Levon, Kim, and Carey plan to create a franchise with the successful brand.



CAREY BRINGLE PRESS KIT



PEG LEG PORKER CLOTHING FACT SHEET



MANAGEMENT

Carey Bringle, Owner

OFFICIAL NAME

Peg Leg Porker Clothing

ADDRESS

903 Gleaves St,
Nashville, TN 37203

PHONE: 615.829.6023

WEBSITE

<https://peglegporker.com>



About Peg Leg Porker Clothing:

Alongside their award-winning BBQ, you can also rep your favorite Nashville BBQ stop with a broad selection of apparel including hats, shirts, hoodies, dog accessories and more. Visit PegLegPorker.com to add to your cart and have your order shipped to you.



www.peglegporker.com

CAREY BRINGLE PRESS KIT

PEG LEG PORKER FOOD PRODUCTS FACT SHEET



MANAGEMENT

Carey Bringle, Owner

PHONE

615.829.6023

OFFICIAL NAME

Peg Leg Porker
WHOLESALE: Real Tennessee BBQ

WEBSITE

<https://peglegporker.com>

ADDRESS

903 Gleaves St,
Nashville, TN 37203



About Peg Leg Porker Food Products:

Peg Leg Porker offers a wide range of BBQ options that can be shipped right to your door! From ribs to pulled pork, you can have ready to heat packages, including sauces and seasonings, shipped nationwide. Visit PegLegPorker.com for an easy, fast (and delicious) ordering experience.

Real Tennessee BBQ is a wholesale BBQ business by Peg Leg Porker.

Real Tennessee BBQ Whole Cooked Boston Butt is a smoked whole butt with seasoning and no sauce added. Our pork butts are hickory smoked to perfection and then chilled and vacuum-sealed for maximum freshness. If you're looking for freshness with lots of moisture, then this Real Tennessee BBQ butt is a must have! Add this tender pork to your menu today for all the flavor with none of the hassle.

Pack Size: 6 ct/case



www.peglegporker.com

CAREY BRINGLE PRESS KIT

PEG LEG PORKER BBQ FOR DUMMIES FACT SHEET



MANAGEMENT

Wiley Brothers (For Dummies), Publisher
Carey Bringle, Author

OFFICIAL NAME

Peg Leg Porker

WHOLESALE: Real Tennessee BBQ

PHONE

615.829.6023

ADDRESS

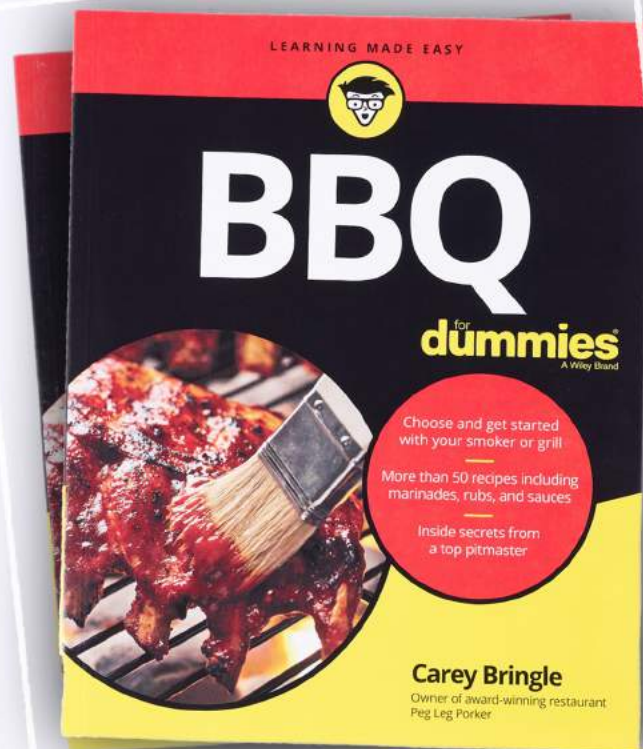
903 Gleaves St,
Nashville, TN 37203

WEBSITE

<https://peglegporker.com>

About BBQ FOR DUMMIES:

Being the renowned expert in the BBQ craft, Bringle is also the author of an authoritative book on the subject. His vision was to make BBQ accessible to all, which led him to write this comprehensive guide. From temperatures and techniques to meat cuts and smokers, every aspect is covered, including valuable tips on maintaining a clean grill. Alongside these insights, the book features over 100 of Carey's cherished recipes, ensuring that even inexperienced grillers can become backyard pitmasters. You can find this invaluable resource for purchase on Peglegporker.com or Amazon. Start your smoking journey today!



www.peglegporker.com

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NOTEWORTHY PRESS MENTIONS: AWARDS AND MENTIONS

☪ **Southern Living**
Best BBQ in Tennessee, 5x winner

☪ **YELP**
Top 20 BBQ spots in the US: #10

☪ **GARDEN & GUN**
The Barbecue Bucket List

☪ **TRIP ADVISOR**
Top 10% of restaurants worldwide

☪ **THRILLIST**
The 15 Most Essential Nashville
Food Experiences



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NOTEWORTHY PRESS MENTIONS: QUOTES



Forbes

At a suggested retail price of \$35/750 ml bottle, the **Woodford Reserve, Small Batch Bourbon** expression represents an incredible value, as does the **Peg Leg Porker Spirits, Small Batch Straight Tennessee Bourbon Whiskey** at \$40/750 ml bottle. Both expressions are compelling proof that extraordinary quality does not need to be expensive.

Author: Josph V Micallef

Tasting Table

In the rib category, Peg Leg Porker's dry rubbed ribs, I hate to say it, are probably the hammiest, yummiest, most delicious ... I love [owner Carey Bringle's] ribs.

Andrew Zimmern



CAREY BRINGLE PRESS KIT



NOTEWORTHY PRESS MENTIONS: QUOTES



GQ



I left 2,000 calories later, believing in a higher power. The source of the divine inspiration was Peg Leg Porker's barbecue sauce, in which founder Carey Bringle has discovered the perfect ratio of tangy to sweet.

Author : Lauren Larson

BON APPETITE



Champion Barbecue Sauces

WALL STREET JOURNAL



Bringle, of Pitmaster Carey Nashville's Peg Leg Porker BBQ, knows smoke.

Author : Matthew Kronsberg





NOTEWORTHY PRESS MENTIONS: QUOTES



Eric England for Nfocus Magazine

Food Network

“This is the happiest guy you’re ever going to meet,” Michael said about Carey Bringle, the owner of Nashville’s Peg Leg Porker, who despite losing a leg to bone cancer cooks up some of the best barbecue in the country.

Michael Symon: Burgers, brew, and que

Eater (National)

“The best Memphis-style dry rub ribs in the country are in Nashville,” Vaughn says plainly about his preference for Carey Bringle’s masterworks at Music City’s Peg Leg Porker.

Author : Daniel Vaughn, *Texas Monthly* BBQ editor





USA TODAY

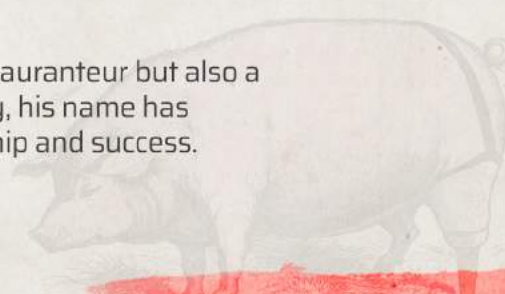
20 ENTREPRENEURS WHO ARE BUILDING EMPIRES IN 2023

Carey Bringle is a renowned entrepreneur who has built a successful empire, including four restaurants, a spirits company, and a retail clothing & food products company, as well as real estate holdings. Thanks to Bringle's exceptional business skills and vision, his flagship BBQ restaurant, Peg Leg Porker, has won numerous awards and has been featured in various media outlets.

Bringle's story is one of true perseverance - he faced a daunting challenge at an early age when he overcame an above-the-knee amputation and survived osteosarcoma. However, his challenges only made him stronger.

A true leader in the business world, Bringle's influence extends beyond his ventures. He is actively involved in the political arena and has earned a reputation as one of the most influential businessmen in Nashville.

Carey Bringle is not just a pitmaster or restaurateur but also a revered mentor who inspires others. Today, his name has become synonymous with entrepreneurship and success.



CAREY BRINGLE PRESS KIT



FORBES

THE WORLD'S BEST BOURBON - ACCORDING TO THE 2023 SINGAPORE WORLD SPIRITS COMPETITION

Brad Japhe Senior Contributor

Over the past decade Singapore has seen its stature skyrocket to the summit of the global cocktail scene. For years, if you were talking about drinks, the city-state was associated only with the cloyingly sweet Sling that bears its name. A popular tippie, to be sure, from an iconic location: the Long Bar at the legendary Raffles Hotel. But this was the only game in town, and it's not as if this was the most sophisticated of alcoholic preparations.

Fast forward to today, and Singapore is home to dozens of world-class drink venues, many of which feature prominently on the list of World's 50 Best. The annual competition is actually being hosted here in the city this month, marking its first foray outside of Europe.

And, it turns out, this boomtown is pretty well-versed not only in cocktails, but the sensational spirits which are used to build them. Since 2019, it's also been home to the Singapore World Spirits Competition, an annual judging put on by the Tasting Alliance (the same folks responsible for the San Francisco World Spirits Competition). It is now regarded as one of the most prestigious events of its kind in all of Asia, where hundreds of spirits across all major categories are evaluated by some of the region's most respected palates.

Earlier this year the Singapore World Spirits Competition announced its list of winners for 2023. And when it came to bourbon, the title went to a bottle that remains relatively obscure to most American whiskey drinkers: Peg Leg Porker. If you consider yourself a fan of the category, it's time to take note.

The prizewinner at SWSC is actually a "Tennessee Bourbon," aged between four and six years in virgin charred oak. Its unusual name was coined by its founder, award-winning pitmaster Carey Bringle. He purposefully brought to bottle a whiskey he felt would pair best with barbecue. So you'll detect some strong caramel and honey in the nose, as well as smokey, tangy notes across the palate. All of it rides a decidedly nutty mouthfeel, meaning you'll have plenty of flavors to ponder as each sip slowly fades through the finish.

Although it doesn't officially say on the label, the liquid was most likely sourced from George Dickel distillery in Tullahoma, Tennessee. Its signature 84% corn mashbill is almost a dead giveaway. So it also would have undergone a charcoal mellowing process prior to entering the barrel, four to six years ago. Additionally, the bourbon is then filtered through hickory charcoal directly before bottling. This would help account for some of the whiskey's easy-drinking essence, pouring out at a proof point of 90.

As of now if you find Peg Leg Porker Tennessee Straight Bourbon sitting on shelves near its intended retail price of \$40 a bottle, consider it a bargain. Online sites are already fetching \$100 for the liquid. It pairs effortlessly against pulled pork and cornbread, of course. But if you find yourself sipping on some in Singapore, it also fares surprisingly well against laksa and chili crab.



www.peglegporker.com

CAREY BRINGLE PRESS KIT

MENS JOURNAL **TOP 20 ENTREPRENEURS** **REDEFINING SUCCESS**

This exclusive list sheds a spotlight on the top 20 entrepreneurs challenging the norms and transforming the very essence of success.

In a modern world where the entrepreneurial spirit thrives, there are some individuals who are redefining success in new forms and dimensions. These visionaries are not solely motivated by financial gain; they are driven by a desire to make a lasting impact on society, prioritize sustainability, and foster innovation. This exclusive list sheds a spotlight on the top 20 entrepreneurs challenging the norms and transforming the very essence of success, proving that a business can flourish while also contributing positively to the world.

Carey Bringle is a serial entrepreneur who overcame several early challenges to build a successful empire. Today, he is renowned as one of the most influential businessmen in Nashville who owns three restaurants, including Peg Leg Porker - his award-winning flagship BBQ restaurant, an award-winning spirits company called Peg Leg Porker Spirits, a retail clothing & food products company, and multiple real estate holdings. Beyond his entrepreneurial ventures, Bringle is actively involved in the political arena and is a revered mentor.

www.peglegporker.com





TV APPEARANCES

▶ Food Network

BBQ Brawl
BBQ Pitmasters
BBQ USA
BBQ Beatdown
Food Paradise
Guilty Pleasures
Iron Chef Eats
Chopped: Grill Masters

▶ Cooking Channel

Bite This with Nadia G
Simple Southern

▶ HGTV

Curb Appeal Extreme

▶ Travel Channel

BBQ Crawl
Bizarre Foods
Booze Traveler

▶ A&E

Legends of the Fork
Best in Chow

▶ TLC

Hungry Brothers

▶ Discovery +

Moonshiners: Smoke Ring
Big Bad BBQ Brawl

▶ PBS

Tennessee Crossroads

▶ Netflix

Ugly Delicious

▶ Documentaries

The United States of BBQ
Pimento Cheese, Please!





www.peglegporker.com