

Dizzy Pig Team claims victory in Wildwood

 nj.com/shore/blogs/updates/index.ssf/2008/07/dizzy_pig_team_claims_victory.html

In what team leader Chris Capell described as a "surprising win," the Dizzy Pig team captured the title at this year's NJ State BBQ Championships in Wildwood. I had a chance to ask him about his company, his views on the Jersey Shore and what it was like to win.

The Dizzy Pigs are the competitive team from the company of the same name. Chris' barbecuing company started up about ten years back and still operates out of his home in Fairfax, VA. But Chris specializes not in meat products, but spices and rubs.

"That's all we do," he said. "We make all the rubs and we always have fresh ground spices." He added that a good rub is "key" to any barbecue dish.

And maybe that's why the Dizzy Pigs have captured so many wins. In Wildwood alone, the team has placed all four years that they've competed and this is their second overall championship.

"It's a totally amazing feeling, especially since it hasn't happened for two years," Chris said. "Last year was tough for us, as we didn't have time to prepare. This year we've got one new teammate who's cooking with us and he had this permanent smile on his face after we won."

The Dizzy Pigs placed in two out of four categories: first in beef brisket and second in pork. Chris didn't think the team had much of a chance, and was taken by complete surprise by the win.

"We really enjoyed being there," he said. "It's different from other competitions because it's open to the public. We really enjoyed talking to locals -- I've always liked that everyone says what they mean. You guys north of Baltimore know where you stand."

Check out the Dizzy Pig Barbecue Company [here](#).