Once again, the evening’s dinner started when I went back to Derek's Main Line Prime. Saw what he had, and made my dinner decisions. I left with a couple of double thick lamb chops for j & j, cut from a rack of Jamison lamb, and a double thick veal rib chop for myself. The lamb was cooked simply, without any rub, and with just a touch of salt and pepper added at the table. The veal chop was rubbed on all sides with my Cajun rub.

Everything was cooked over mesquite smoke. The lamb was grilled on all four sides, briefly, so that it was rare but not cold inside. The veal was grilled on all four sides as well, and then finished over indirect heat for another 16 minutes. The veal was rare as well, but not squishy rare, and the prep worked very well. The first picture is of all the chops early in the grilling process.

In the next shot the lamb is still grilling and the veal is cooking over indirect heat.

Then we have one more shot of the veal grilling as I develop its layer of char.
And, finally, we finish with a shot of dinner. I had the veal chop, a bit of potatoes au gratin, some string beans, some wild rice, and half a bottle of a 95 Sterling cab. No, I did not have the glass of milk shown in the background or the remains of the Sebastiani.