There are times when you just don’t have the day free for smoked Memphis baby backs or North Carolina pulled pork. There’s still no need to panic and go to Smith & Wollensky! There are numerous options available for a quick hit.

There’s always steak. Put some Memphis rub on a Charolais prime or Cajun rub on a Hereford rib and see what you can grill up in about 12 to 16 minutes. Here I’ve got a Hereford rib-in-rib steak, and below I’m doing a Charolais rib eye with a Kobe Wagyu chaser. Remember that the Wagyu needs about 2 minutes and should not be spiced or seasoned — if you’re going to pay $185 / pound for imported Japanese beef, at least enjoy it the way it was meant to be! And remember that a little Wagyu goes a long way; that small four ounce bite was more than enough for two.

Likewise, chops work well. There are Bison rib eyes, basically just a Bison chop.
There are pork chops, my preference being double thick Duroc, again with a Memphis rub. There’s always a place for smoke.

When agreement is impossible there’s always *his and hers mixed grill*, Veal rib chops for him, lamb rib chops for her.
Salmon also works wonderfully well. Just get a small piece of salmon, preferably with skin still attached. Heat the grill to moderate and cook directly over the heat. The skin will crisp, the salmon will still be medium rare after about six minutes, and apple or pecan wood smoke will provide wonderful notes to the flavor. With a strong fish like salmon you can even use mesquite, but I wouldn’t risk oak or hickory.

Scallops smoke really quickly in the intense wet smoke of the Bradley, take on a complexity of flavor, and look great. Unfortunately, the clean-up after scallops in the Bradley has to be quite thorough and it takes forever. As fast as these are, they are hurry up dinners only if you are immediately going to use the Bradley for something else.

In contrast, quick dinners on the Weber really are quick, since the intense heat does not leave much organic matter other than pure carbon on the grates. With a little coleslaw and a little wild rice, hurry up dinners of salmon work quite well.
Similarly, with a side of coleslaw, some baked beans, and a bottle of Victory Hop Wallop, a couple of hurry up pork chops makes a fine quick dinner.