Chef’s Log 27 September 2008
Market BailOut Chicken

An exciting market bail-out dinner initially appeared to have bipartisan support, but the conservative carnivores continue to back beef, and the more radical greens seem to favor abandoning animal protein entirely in favor of planet friendly boiled tofu. In the ensuing deadlock we were unable to negotiate an effective multi-party compromise and ended up with chicken again.

Jean used another of Steve Raichlen’s recipes, this time a moderately complicated saffron and yogurt, turmeric and onion grilled chicken recipe. The color was wonderful right from the git-go, although I have never quite figured out what a git-go was. That’s the saffron and turmeric.

The instant I stepped out to put the chicken on the grill it started to rain. It couldn’t be helped ... a griller has to grill when the heat and smoke are right.
Jean took the lead on this one and did all the preparation; my job was grilling and timing the cooking. Timing is critical and somehow we got it right; of course, the moisture of Jean’s yogurt-based marinade covers up a lot of timing mistakes. The chicken took about 18 minutes to cook, ended up nicely crisped, not charred, nor accidentally served up as burnt offering to the gods of barbecue mistakes a grill flare-ups, nor disgustingly underdone like some chicken sashimi I was accidentally served in the Faculty Club of a university when I was lecturing in Asia. Neither burned nor raw; this actually worked. My contributions included cooking and almost willingly eating chicken.

The chicken was served right off the grill with a little rice, some asparagus, and a Founders’ Devil Dancer Triple IPA. I’m still not a fan of chicken, nor of poverty, but I guess they go together reasonably well. Beer helps make both more tolerable.

If my broker cannot get me out of the market safely I guess we’ll be sticking with chicken for a while, unless we downgrade to plain steamed tofu.

ekc