A guest contribution from Michael Zorn (www.mzorn.com), an accomplished barbecue chef, a new daddy, an excellent storyteller, and a professional photographer:

Wife is out, just me, my 2 month old princess Emma and two boneless, average grade pork loin chops....and away I went...

RUB (I call this my Wet and dry RUB)  
(All are measured by eye.)

- Worcestershire sauce (few drops)
- Lemon Juice (about 2 lemons)
- 1/2 chopped/minced vidalia onion
- 2 chopped garlic cloves
- 5 minced scotch bonnet peppers (about 120,000-180,000 scoville as per epicurean)
- few dashes of thyme
- few pinches of brown sugar
- Coarse Sea Salt
- Coarse black Pepper
- drop of liquid smoke

Voila!

Now, as I am cleaning up my prep area, then my hands, I realize, "oh no, I just chopped scotch bonnet's, I have to handle Emma"...As you know, when you handle hot peppers, there is not much you can do to rid yourself of trace amounts... So I scrubbed...and scrubbed... and scrubbed... then dried my hands, put a finger in my mouth ... and ... STILL THERE!
When all else fails ... try acid ... So, I squeezed a lemon into a bowl and added some sugar to create an exfoliant ... and scrubbed for 5 minutes ... and ... ALL GONE! WHEW! Would have made for an interesting night.

In the end, an average grade pork chop tasted like a world-class delicacy. Quite fiery, yet pleasantly sweet at the same time, great texture (lemon juice tenderizes).

Accompanying sides: Blend of wild Basmati, chopped salad and a large amount of water. Now...DESSERT!

ekc / for MEZ