We’ve been out for most of the past four weeks and have not had a serious evening barbecue other than New Year’s Eve. Yes, it’s 7° outside, but we have not done this in a while and it was time. I made a quick trip to Derek’s Main Line Prime and got a dry-aged bone-in Hereford rib steak for myself and a short rack of lamb for Jean. As usual, they wrapped the steak as if it were a precious offering, which after two weeks away from our New Year’s grilling it clearly was.

As usually, I applied a thick coating of my Cajun rub. I keep trying to capture the artistic eye that Mike Zorn brings to his shots, but instead I just think I make things in the back blurry.
The grill generated plenty of smoke ... it’s the first time I’ve grilled over white oak smoke.

The rack of lamb was smaller and thinner than the rib steak, which made the timing interesting. But we got it about right. The lamb was rare, the steak was medium rare, and they were ready together. And, of course, they looked great sizzling audibly on a hot grate. Skeptics might have noticed that it was a bit cold to be out with a camera taking barbecue shots, and I’m not sure I took the time to get each photo perfect. But the shots were ok and the meat was better than that.
And, yes, even the smoke was especially photogenic tonight, no doubt because wet smoke is especially visible when the temperature and the humidity are both hovering around zero.
Dinner was huge slabs of meat, curried brown rice, coleslaw, and a token (and uneaten) portion of steamed broccoli. My dinner was served with a bottle of de Proef Signature Series Ale, this bottle made in collaboration with Tomme Arthur of Lost Abbey in San Diego. The heat of the curry, goosed with four finely ground Sannam hot peppers, and the steak with a thick Cajun rub, served with a bracing bottle of ale, compensated for the freezing temperatures outside.