Chef’s Log 17 January 2009
Jerk Pork Again

Once again, a triple cut Duroc Heritage pork chop, almost a “short rack” of pork, with a dry jerk rub. And, once again, I’m trying to do this artistically, with sharp foreground focus and a soft blur in the back.

And, again, it smokes nicely, and, again, I’m using a sharp foreground focus with a softer background.
I had the jerked ribs with an even more fiery curried rice with Sanam peppers, an island ginger beer, and a serving of sweet and creamy coleslaw. Somehow a beer named Inferno seemed likely to stand up nicely to the fiery jerk and curry, and it did not disappoint. Jean ate a less fiery dinner of steak, rice, and broccoli.

No, today was not a great deal warmer than yesterday. The guys are the hardware store seemed a little surprised when I came in to refill my propane tank for the big Weber grill ... as in “how could anyone have run out of gas last night ... Who would have been out grilling? And why would anyone need gas now? Who could possibly be out grilling tonight?”

Well, yes.

ekc