The market was up last week! So we had meat for dinner tonight. Main Line Prime Meat. Real meat. Charolais Prime rib eye for Jean, with a slam of garlic, salt, and pepper. Duroc triple cut pork chop for me, with a thick coating of Jamaican Dry Jerk rub. Not supermarket meat.
They looked good smoking, over white oak. They looked good on the plate. I served mine with broccolini, wild rice, and a touch of coleslaw. Jean had asparagus and a baked potato. I had a bottle of Victory Hop Wallop. Jean had a glass of a 25-year-old Beringer Reunion Cabernet.

Next Saturday I have a photography lesson, learning to shoot something other than dead meat, fire, and smoke.

ekc