The market was up again last week! But 8,017 is not much over 8,000 and it’s too early to get cocky, so we had discount pork tonight. Supermarket meat. Pork Roast. What cut is generic boneless pork roast, held together with string? Who knows. At $3.99 a pound? Who cares?

So, first thing, we let it sit for 12 hours overnight in a bath of Jack Daniels. We’re not really bourbon drinkers and this is a truly ancient bottle, so this is not too much of a sacrifice. I’m thinking, if that doesn’t tenderize the meat, nothing will. Then I let it sit for another 36 hours with a heavy coating of dry Jamaican Jerk rub. That would add great flavor to tofu and Wonder Bread. As usual, Jean rubbed hers with a little salt, pepper, and garlic. We’re set!
This actually worked wonderfully well, and was perhaps the most enjoyable piece of *economeat* since I was a Cornell doctoral student and really didn’t care what I was eating as long as it was caloric, chewable, and cheap. The long marinating helped. I chose to use slow cooking over indirect heat for part of the time, so the meat would be cooked through without excessive charring, and the slow cooking probably helped as well ... the meat was tender, cooked through, not seriously charred, and very, very smoky. Long exposure to apple wood smoke certainly added to the delightful flavor, and the piquins and dundicut peppers and the cloves and nutmeg and allspice and cinnamon would have hid almost anything. The best surprise was, indeed, the texture of the *economeat*. Jean, not surprisingly, did a wonderful job with the veggies, butternut squash and steamed spinach.

What beer can you serve with this? This is a dilemma. It has to be strong enough to stand up to the fiery peppers and sweet spices of the Jamaican Jerk. It needs to be subtle and rich enough to complement apple-smoked pork. I went with an Allagash Tripel, and it was perfect. Hats off to Rob Tod and his team.

Tomorrow Mike Zorn is coming to Philadelphia and I am going to get a photography lesson!

ekc