How low can we go? From Kurobuta and Duroc pork roasts to Wegmans. From Wegmans to Genuardi’s. And now, from Genuardi’s we have descended all the way to Acme, the nadir of Pennsylvania chain store grocery shopping. It probably does not matter much since, once again, the chops were massaged with Jack Daniels and then coated with fiery rubs, then smoked over oak. Timing got a little cute because of the enormous difference in the thickness of the Acme chops. The thick chops have a Memphis rib rub (recipe below) while the thinner chops have a dry Jamaican Jerk rub.

**Memphis-Style Rib Rub (Cribbed from Raichlen, Again)**

3 tablespoons sweet Hungarian paprika (use the real thing; I buy from [Penzeys.com](http://Penzeys.com))
2 teaspoons hot red pepper flakes (probably no harm in reducing this!)
2 teaspoons mustard seed (I use half light and half dark)
2 teaspoons coarse salt (I usually reduce this by 25%)
2 teaspoons freshly ground black pepper
2 teaspoons raw (turbinado) sugar
1 teaspoon celery salt
2 teaspoons garlic powder (this is double what Raichlen uses)
1 teaspoon onion powder
1 teaspoon dried oregano
1 teaspoon cumin
Of course the thicker chops required some extra time on the grill.

Jean and I opted for very different dinners. Jean had diet coke; I had beer. Jean had corn and salads as her vegetables; I had rice and a second pork chop as my vegetables.
Jean had a small bottle of diet Coke. I had a large bottle of Mikkeller Monk’s Brew, a Belgian-style Dubbel made, of all places, in a Danish micro-brewery. She looks better. But I leave the table happier. At least initially happier.

ekc