I’m still auditioning butchers, trying to find someone who can prepare a fine dry-aged prime Charolais rib eye or New York Strip. I’ve found a great new butcher for pork, although listening to him talk might turn the faint of heart into vegetarians; as he talks about the number of hogs he raises, and then the number he slaughters every Wednesday, I worried once again about Wilbur and Charlotte and the humble end of even the most humble hog. But his beef is simply too fresh and too moist. On even the highest heat his rib eye steaks steam as much as they grill.

His meats arrive home looking indeed humble … wrapped in simple brown butcher paper and masking tape, without the hand tied red ribbons that used to decorate steaks from Derek’s Mainline Prime.
It’s clear from their bright red color that these are different from the dry aged steaks I used for years. But they look just fine on the grill.

I guess they look fine coming off the grill as well. Maybe a little wet? Or is that only with the benefit of hindsight? They’re just not great … and it’s time to start looking again.