Chef’s Log 8 November 2009
Still Auditioning, And This Butcher Is My New Hog Guy

This is my great new butcher for pork, although as noted earlier this week listening to him talk might turn the faint of heart into vegetarians. He is without sentimental attachment and when 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. Still, it’s fresh, it’s cut to order, and it works. Stoltzfus, in the Ardmore Farmers Market, if you want to try this at home.

Fresh pork demands a freshly made rub, in this case, jerk, with the spices ground as needed using a Krups grinder.
I’m not sure anyone needs a triple cut three rib center cut pork chop. But it looks terrific as I unwrap it. It looks pretty good with a thick coat of the rub, starting to cook on a high heat. And there really is no room for doubt ... this is a monster chop.
It looks totally unmanageable on the plate, but with patience after 45 minutes or so there is nothing left but a couple of scraps of bone. I did, of course, finish the beer as soon as I put down the camera.
I’ve repeated the jerk recipe below. I now know where to get dried habaneros, at Kalustyan’s in New York, at 29th and Lexington, or online.

Dry Jerk Rub Recipe
(Modified from Steven Raichlen’s Barbecue Bible)

3 Tablespoons Dundicut Chili Pepper Powder (a variant of Scotch Bonnet, not quite as hot, easier for me to find than Scotch bonnet or habanero chile powder)
2 Piquin Peppers (deadly hot and definitely optional!)
3 Tablespoons Crushed Cayenne Pepper
4 Tablespoons freeze-dried chives
2 Tablespoons dried onion flakes
3 Tablespoons dried garlic flakes (50% more than Raichlen uses)
2 Tablespoons coarse sea salt
4 teaspoons ground coriander
4 teaspoons ground ginger
2 teaspoons freshly ground black pepper
3 teaspoons ground allspice (50% more than Raichlen uses)
1½ teaspoons ground cinnamon (50% more than Raichlen uses)
½ teaspoon ground cloves
¾ teaspoon ground nutmeg (50% more than Raichlen uses)

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