July 4th Weekend makes certain unambiguous demands on an American barbecue chef, whether casual cook, serious hobbyist, or professional. I still had some Di Shui Dong ribs left, which came in handy. With Jean out of commission with a knee injury we relocated our barbecue to the home of one of our guests; for which we were most grateful. We brought the remaining ribs and our emergency stand-by, a smoked salmon.

Julia came home for the weekend, which she had not been able to do since Thanksgiving, which called for some additional special cooking. She is not a big fan of huge slabs of smoky meat, so we shared a rack of lamb, lightly rubbed with the same cumin/coriander rub we used on the ribs.
We ended the weekend with double-cut boneless pork chops, jerked in my case, lightly spiced for Jean. Not everyone shares my affection for a recipe that starts with a dozen dried habaneros; Jean most definitely does not! The chops looked great grilling. My chop looked great on a plate, with a tamarind barbecue sauce on the chop and the rice, and a broccoli and smoked mozzarella salad. Always good to have a Coke and a couple of American flags on the table for the Fourth, and always good to have high def fireworks on the TV in the background. A Mikkeller US*Alive, a Belgian Strong from a Danish microbrewer, using American Pacific North West hops, rounded out the dinner, the evening, and the holiday weekend.
The high def fireworks displays on TV tonight were pretty amazing. I’m sure my folks were as amazed by TV, any TV, and I’m sure my grandparents were as amazed by radio. So what will provide the next great surprise in remote virtual experiences? Smelling the fireworks? Being unable to get a taxi after the fireworks, or being unable to get to a toilet? Getting mugged coming home? How much more realistic can virtual experiences be?

Great beer.

ekc