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## SUMMER OF SMOKE

## Going whole hog on the barbecue.

BY JUDITH HAUSMAN

Nothing is off limits these days," says Chef David Kamen, chef-instructor and barbecue expert extraordinaire at The Culinary Institute of America in Hyde Park, Dutchess County. And nothing is off the grill either. Move over, chicken and steak, burgers and dogs; move over, boys, in fact. Now we're all grilling pizzas, pound cake, whole fish, asparagus, and green beans. I even developed enough dexterity to keep peaches and pineapple from falling through the grates. The smoky sweet flavor of cooking with fire holds a primal appeal. Even when there is snow on the deck, convenient propane now gives us that summery let's-throw-it-on-the-grill thrill year-round.



This summer let's push the envelope and go whole hog—slow-cooked on a spit, that is. A full-fledged luau would be tough in most of our backyards and even on a rotisserie; a whole animal can take four to six hours. But "the pre-game is part of the fun," says Kamen, and the long cooking develops moist, smoky flavors. (If you're interested in becoming a barbecue expert yourself, check out CIA's Barbecue Boot Camp. To register for any of the numerous Food Enthusiast classes, contact the Continuing Education Department at 800-888-7850 or visit [www.ciachef.edu](http://www.ciachef.edu).)

Enterprising do-it-yourselfers can rent the rotisserie and order the pig, for example, from Kam Sen Foods in White Plains (914-428-4500). Or compromise with a caterer and have the pig delivered impaled on an electric spit for you to baste and carve.

Last summer my friends Russell and Debbie Chapman relished the drama and ease of this option. They arranged for Philip Balestriere of Clam Bake Connection in Stamford, Connecticut (800-6656-1101; [clambakeconnection.com](http://clambakeconnection.com)), to deliver the pig and the rotisserie. "A 70-pound pig on a spit over indirect charcoal, allowing about a pound of pig per person, took five hours," says Russell. "Although basting is wonderful way to pass the time with the hand not holding the beer, the fat that is rendered during the five hours makes basting entirely optional." And Debbie adds, "Nothing beats when Clam Bake Connection came and picked up everything—messy pig trays, grill, trash, recyclables."

The Chapmans set out a spectacular buffet of Brazilian food to go with the pork. They learned to make black beans (see recipe below) and farofa while living in Rio de Janeiro for nine years. Sliced oranges and a huge green salad with tropical avocados, hearts of palm, and tomatoes added color and tang too. "Who wants to have cole slaw and beans with your roast pig when you can have much more exciting side dishes to really round out the Latin experience?" chuckles Russell.

Rob VanVoorhis of All Smoked Up, based in Danbury, Connecticut, but serving the entire Northeast ([www.allsmokedup.com](http://www.allsmokedup.com)), another CIA-trained barbecuer, would be happy to do it all for you. He can handle a whole hog or even a baby goat in his gas-fired, "wood-assisted" portable barbecue. Everything is prepped and cooked on site, and when the succulent hog is carved, he'll invite the party in for a Southern-style "pig picking" of that delicious smoky pork. "It's a dog-and-pony show," he says. His homemade mac 'n' cheese, Texas Caviar bean salad, and chunky Grandma-style potato salad make fabulous accompaniments too. "I do them all a little different every time," says VanVoorhis.

Or cheat altogether. They don't serve whole animals but Jeffrey Kohn, chef-owner of Q in Port Chester (914-933-7427; [qrestaurantandbar.com](http://qrestaurantandbar.com)), reports that he smokes roughly a thousand pounds of ribs a week, so he can be trusted. By July 4, Jeffrey and wife, Jennifer, hope to have opened the second Q in Mt. Kisco. In addition to their dynamite ribs, fans love Q's juicy pulled pork, dry-rubbed Murray's chicken, and smoked pork butt, injected with a secret formula of apple cider and vinegar. To throw a party, order up the meat and the popular smoked baked beans, some house-made cole slaw and potato salad, a pile of biscuits and maple butter, and a mess of sweet and sour collards to go. When you pick them up, you're almost done: just set the picnic table with rolls of paper towel and lay in the cold beer. 🏠

## Debbie Chapman's Brazilian Black Beans

*Quick version—to be completed one day before the barbecue.*

*"For the party, I had a couple of smoked pork chops, so I sautéed the onions in the fat from them, then added the meat and bones to the pot," says Debbie. "I have started out with bacon too, or sometimes salt pork. It all works just fine, as does sautéing in plain vegetable oil."*

## INGREDIENTS

4 15-ounce cans black beans  
 Freshly ground pepper  
 Bay leaf  
 2 medium-large onions  
 3 Tablespoons olive oil  
 6 cloves garlic, mince or put through a garlic press  
 1 large bunch cilantro  
 1/2 orange

## METHOD

Pick off the leaves from the cilantro, discard stems, and put leaves in a bowl of cold water to wash. Put 3 cans of beans in a pot with a few generous grinds of pepper and the bay leaf, and heat them. Meanwhile, sauté the onions in the olive oil. When they are nearly soft, add the garlic. Once the onions and garlic are soft, drain the 4th can of beans and add the beans to the onions and garlic. Mash the beans with a potato masher or the back of a wooden spoon until you have a thick paste. Add this paste to the beans in the pot. Drain and chop the cilantro and stir it into the beans. Add salt and pepper to taste. If the beans have a dull flavor, add the juice of half an orange. Leave overnight. The flavor will improve. The beans will probably get very thick.

*Photo: istockphoto.com*

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