

Subject: : Fly Fishing Events and Meet-ups

Topic: : Jam Food '13

Re: Jam Food '13

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URL:

This is a MAYBE, it depends how busy the week prior to the jam is. Since I'm saddling my wife with the kid for a long weekend, and she won't get much work done, thus she may have to work long hours in preparation leading up to the jam. If that's the case, and I'm on baby duty, this ain't gonna happen.

But I may bring some marinated beef and/or pork to cook over an open fire. Kabob cuts, use hot-dog stick as skewer. Comes out real good and is a camping staple for our non-fishing trips. Marinade of choice would likely be soy sauce and olive oil based, with a little brown sugar, crushed red pepper for a kick, and loads and loads of diced garlic and onion. It comes out real tasty, and takes a smoke from the fire well too. Makes you smell of garlic for days, so perfect for all those guys packing into the small cabins. :)

If I am able to bring it, I'll bring plenty to share.