

# TRB

The Rock Barn  
Field - to - Fork

## the porkshare

april 2015 - \$80

### TRB Barn Dogs – leg

It's April, and that means farmers market season has begun! How better to celebrate spring than with our Barn Dogs? Grill them crispy and enjoy with all your favorite toppings – we like ketchup, yellow mustard, and pickled chow-chow.

### Boneless Pork Loin - loin

Slice your own pork chops or leave whole as a roast. Season with salt and pepper before pan-roasting, baking, or grilling to 145° F. Tent with foil and rest for 5-7 minutes before serving.

### Cajun-Style Tasso - shoulder

Dice and sauté this Louisiana-style smoked “ham” (it's cut from the shoulder, not the leg) and add to red beans and rice, gumbo, butternut squash soup, or anything else that needs a little soul. It's also the secret ingredient in our recipe for [Asparagus with Bootleg Hollandaise and Cajun-Style Tasso Ham](#).

### Smoked Kielbasa – belly

Our kielbasa is seasoned with garlic, nutmeg and mustard seed and stuffed into a natural hog casing. Grill it crispy, slice into bite-sized pieces, and serve with spicy mustard. Or, dice the kielbasa, sauté until browned, and add to local kale and white onion.

### Smoked Ham Hocks - leg

If you don't have a bag of smoked ham hocks in your fridge or freezer, you're not cooking like a Virginian. Boil with stocks, stew with cabbage and apples, braise with collards, kale, or turnip greens – and for the love of all things Southern, add them to your beans and rice.

### Jowl Bacon - head

A mainstay of Deep South cuisine, this hog jowl bacon can be sliced as thick or thin as you like and sautéed like smoked belly. You'll be everyone's favorite at Easter brunch once you pull out the [Deviled Eggs with Pickled Beets and Smoked Jowl Bacon Lardons](#).

### Italiano Dolce (link) – shoulder

These Italian-style sausages are chock-full of sweet paprika, Tellicherry peppercorns and fennel seed. Cook slow-and-low on the grill, or poach in salted red wine and grill hot until crispy.

### TRB Breakfast Sausage (link) – belly

Seasoned with white pepper, sage, and ginger, our TRB Breakfast Sausage is cased in an all-natural sheep casing. Sauté over medium heat until browned on all sides, and serve with eggs and crispy potatoes.

