

TRB

The Rock Barn
Field - to - Fork

the porkshare

april 2016 - \$80.00

italiano dolce, sixteen ounces uncased - shoulder

Chock-full of sweet paprika, Tellicherry peppercorns and fennel seeds, this sausage would really, really like to become tomato sauce, please.

cajun 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.

pork brisket - shoulder

Pork brisket has been a TRB staff meal favorite for a while, and we decided it was time to share. At the muscular intersection of a marbled pork shoulder and a lean picnic roast, the pork brisket has enough fat to stand up to long-and-low cooking technique and enough flavor to make the wait worthwhile. Sear and roast in a 250°F degree oven until fork-tender.

smoked jowl bacon - head

Brined and smoked in the Southern tradition, this hog jowl bacon can be sliced as thick or thin as you like and sautéed just like smoked belly. Crispy jowl bacon is the perfect seasoning meat for pinto beans, black-eyed peas or collard greens, and adds great smoky flavor to soups and braises.

pork loin chops, 8oz each - loin

Boneless, center-cut pork chops are one of the most versatile cuts on the pig - and one of our most popular offerings. Whether you're grilling, pan-roasting, baking, or braising your chops, cook to an internal temperature of 135°F and rest for five minutes before serving.

trb barn dogs, 6 links - leg

Our beef-and-pork Barn Dogs are seasoned with coriander, mustard seed and paprika before being stuffed in a natural sheep casing. Grill them crispy and enjoy with all your favorite toppings.

pork tenderloin - loin

Pat dry, season all over with salt, and grill or pan-roast until a meat thermometer reads 135°F. Rest for five minutes before slicing.

coarse ground pork, uncased - leg

This unseasoned pork is made from coarsely ground pork and fatback to a blend of about 80% lean, 20% fat. Perfect for meatballs, chili, or making your favorite sausage at home. Try TRB's coarse ground pork in our recipe of the month, **Heritage Pork Larb with Fresh Herbs & Chiles!**

