

TRB

The Rock Barn
Field - to - Fork

the porkshare

august, 2015 - \$80.00

parrillera argentina, one coil – shoulder

This Argentinian-style fresh sausage is a local favorite of South American street vendors at fútbol matches. Try it in this month's recipe for Grilled Skirts and Parrillera with Boiled Potatoes, Grilled Vegetables and Chimichurri.

pork skirt, three each – belly

The pork skirts are the thin strips of lean meat running along the back of the spareribs—one of our favorite butcher's cuts. Pat dry, season with salt, and cook hot and fast to 135° F on a grill or in a cast-iron pan. Rest for five minutes before slicing across the grain.

pork sirloin, one each – leg

We like a sirloin dry-rubbed with spices, seared, and pan-roasted to 135° F. After it rests, slice thinly against the grain and serve with greens or a baked potato.

TRB breakfast sausage, sixteen ounces uncased - shoulder

Seasoned with white pepper, sage, and ginger, this sausage is great as part of a breakfast scramble. For something different, try browning and adding to a summer vegetable ratatouille with squash, corn, eggplant, and heirloom tomato.

italiano dolce, four links - shoulder

Chock-full of sweet paprika, Tellicherry peppercorns and fennel seeds, this sausage is tasty on a bun or sliced into baked ziti or lasagna.

maple rashers, twelve ounces - loin

We make our Canadian-style back bacon rashers by curing pork loins with maple syrup and smoking them over hickory wood. Sauté slices in a cast-iron pan and enjoy with fried eggs or Hollandaise.

pork tenderloin, one each – 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.

botifarra catalane, two links - shoulder

Botifarra sausage dates back to Roman times. You'll see variants all over the world, but we make ours in the Spanish style with garlic, parsley and allspice. For a classic Catalanian small plate, grill the sausages, slice into quarters and serve over white beans with a fried egg and garlic aioli.

