

TRB

The Rock Barn
Field - to - Fork

the porkshare

december 2015 - \$80.00

TRB breakfast sausage, six links - shoulder

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.

TRB brisket, one each - shoulder

At the muscular interested tip of a marbled pork shoulder, and a lean picnic roast, the pork brisket had 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 degree oven until fork-tender.

hickory-smoked bacon, sixteen ounces – belly

Cured and smoked pork belly, sliced and ready for your cast-iron pan. Sauté over medium heat until crispy and serve with everything.

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.

smoked rib chops - leg

These smoked Berkshire rib chops are brined and smoked for extra flavor. They've been fully cooked in the smoker already, so you just need to sear them in a cast iron pan or on a hot grill, then turn once and cook until heated through.

maple city ham, one each – leg

Our new cured ham is perfect for your breakfast sandwich. Warm up a slice in a cast iron pan, and stack on an English muffin with a fried egg and melted cheddar cheese. Look out, McDonalds, we're coming for you.

TRB barn dogs - loin

Seasoned with coriander, mustard seed & paprika. How better to celebrate spring - oops, we mean winter, than with our Barn Dogs? Grill them crispy and enjoy with all your favorite toppings – we like ketchup, yellow mustard, and pickled chow-chow.

