

TRB

The Rock Barn
Field - to - Fork

the porkshare

february 2015 - \$80

bone-in rib chops, two each – *loin*

Pat each chop dry with a paper towel, salt both sides, and grill, pan-roast, or bake to an internal temperature of 135°F. Rest five minutes before serving.

diced bottom round, sixteen ounces - *leg*

Pat dry, season with salt on all sides, and sear in a cast iron pan. Add to soups, stews, chili, or a pot of Mexican pozole.

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.

smoked jowl bacon, one each – *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.

tyro smoky, four links – *shoulder & leg*

With heavy smoke and plenty of black pepper, we like it on buttered toast as part of a big country breakfast. It's a valuable addition to the butcher's pantry – try cooking it with polenta, or add it to your greens.

deli ham, sixteen ounces – *leg*

A pork bottom round, brined and smoked over hickory wood, then sliced for your sandwich. We also like ham heaped on a fresh buttermilk biscuit with whole-grain mustard.

trb breakfast sausage, sixteen ounces uncased – *shoulder & leg*

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 sautéed kale, roasted sweet potato, toasted pecans, and crumbled bleu cheese.

parillera argentina, one coil – *shoulder & leg*

This Argentinian-style fresh sausage is a local favorite of South American street vendors at fútbol matches. We like it best on a bun with grilled vegetables and chimichurri.

