

TRB

The Rock Barn
Field - to - Fork

the porkshare

february 2016 - \$80.00

kardinal kurrywurst, four links – leg

This month, we partnered with Chef Thomas Leroy from Kardinal Hall on a kurrywurst sausage recipe that we could pair with crispy potatoes and kurry ketchup. Check out the recipe!

trb breakfast sausage, sixteen ounces uncased – leg

Seasoned with white pepper, sage, and ginger, this sausage is great as part of a breakfast scramble. Sauté over medium heat until browned, and serve with eggs and crispy potatoes.

bone-in rib chops, two each –loin

Pat each chop dry with a paper towel, salt each side, and grill, pan-roast, or bake to an internal temperature of 140°F. Rest five minutes before serving.

hickory-smoked bacon, sixteen ounces – belly

The TRB classic. Sauté over medium heat until crispy. Devour immediately. Lick fingers clean. Repeat.

streak o' lean, fourteen ounces - belly

Rubbed with marjoram, allspice and paprika, this Nelson County variation on traditional American Southeast-style streak o' lean has earned the nickname man-bacon. Sauté in a cast-iron pan until crispy and serve strong coffee.

coppa roast, one each – shoulder

What the Italians call the coppa is a particularly marbled cut of pork shoulder that sits right at the base of the neck. It's often cured and sliced thin, but we like it seared and then braised or slow-roasted until tender. Enjoy with winter greens and pureed parsnip.

italiano dolce, four links –shoulder

This New York Italian-style sausage is seasoned with sweet paprika, Tellicherry peppercorns, and fennel seed before being stuffed in a natural hog casing. Sauté or grill over medium-low heat to an internal temperature of 160°F. Serve on a toasted bun topped with pickled pepper giardiniera.

