

# TRB

The Rock Barn  
Field - to - Fork

# the porkshare

january 2015 - \$80

**pork sirloin**, one each – *leg*

Normally, we like a sirloin dry-rubbed with spices, seared, and pan-roasted to 135 F°. After it rests, slice thinly against the grain and served with greens or a baked potato. This month, we think you should show off a bit with our recipe for **braised sirloin “pourguignon,” brussels sprouts, garlic mashed potatoes.**

**chorizo michoacán**, sixteen ounces uncased – *shoulder & leg*

Seasoned with red chilies, cinnamon, cumin, and clove, this Michoacán-style chorizo tastes great sautéed with bell pepper and onions and served with black beans in tacos or huevos rancheros.

**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.

**hickory-smoked bacon**, sixteen ounces - *belly*

Our suggested 2015 resolution: eat more TRB bacon. Cured and smoked pork belly, sliced and ready for your cast-iron pan. Sauté over medium heat until crispy.

**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.

**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.

**linguiça calabresa**, two links – *shoulder & leg*

Our Brazilian-style Linguiça Calabresa is seasoned with spicy Calabrese peppers, marjoram, lemon zest, and plenty of smoke. Dice and sauté crispy before serving. Try it with mussels or white fish, or in a Portuguese potato and kale soup.

**bavarian bratwurst**, four links – *shoulder & leg*

Seasoned with marjoram, celery seed, and mace. Try poaching these brats gently in a couple of inches of whatever beer you’re drinking, and then finish them on a hot grill, cast iron pan, or 450° oven until crispy. Cook to 160°F and serve with caraway onions and spicy brown mustard.

