

TRB

The Rock Barn
Field - to - Fork

the porkshare

january 2016 - \$80.00

coffee bacon, sixteen ounces – belly

Back by popular demand! Rubbed in coffee roasted by our neighbors at Trager Brothers, this coffee bacon is slow-cooked for over twelve hours before being sliced extra thick. Needless to say, enjoy with breakfast – try this month's recipe for biscuits with coffee bacon gravy.

pork sirloin, one each – leg

Try pork sirloin dry-rubbed with spices, seared, and pan-roasted to 135°F. After it rests, slice thinly against the grain and serve over top of stir-fried vegetables.

chorizo michoacán, sixteen ounces uncased - shoulder

Seasoned with red chilis, 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 each side, and grill, pan-roast, or bake to an internal temperature of 135°F. Rest five minutes before serving with sweet potatoes and winter spinach.

pork tenderloin, one each – loin

Pat dry with a paper towel, season with salt, and grill or pan-roast to an internal temperature of 135°F. Rest for five minutes before slicing against the grain.

cajun tasso, one piece – shoulder

Dice and sauté this Louisiana-style smoked “ham” (it’s cut from the shoulder, not the leg) and add to red beans and rice, gumbo, butternut squash soup, or anything else that needs a little soul.

creole andouille, one link - leg

Smoky and spicy andouille is a mainstay of the French-Creole cuisine of Louisiana. Ours is seasoned with onion, garlic, and thyme, along with plenty of black and red pepper. Dice and sauté until crispy.

bavarian bratwurst, four links - shoulder

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°F oven until crispy. Cook to 160°F and serve with caraway onions and spicy brown mustard.

