

TRB

The Rock Barn
Field - to - Fork

the porkshare

june 2016 - \$80.00

Smoked Kielbasa - leg/shoulder. Our kielbasa is seasoned with garlic, nutmeg and mustard seed and stuffed into a natural hog casing. Grill it crispy, slice into bite-sized pieces, and serve on a toothpick with spicy mustard. Or, dice the kielbasa, sauté until browned, and add local kale and white onion for a tasty one-pot meal.

Hickory Bacon, smoked - belly. Cured and smoked pork belly, sliced and ready for your cast-iron pan. Sauté over medium heat until crispy. Serve with breakfast, in salads, or turn your ham sandwich into a club!

Pork Tenderloin - 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. **Try this in our recipe of the month, Strawberry and Arugula Salad with Peppercorn-Crusted Tenderloin.**

Pork Rib Chops (10oz 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.

Italiano Dolce (4 links) - leg/shoulder. Chock-full of sweet paprika, Tellicherry peppercorns and fennel seeds, this sausage would really, really like to become tomato sauce, please.

Pork Brisket - shoulder. At the muscular intersection of a marbled pork shoulder and a lean picnic roast, the pork brisket has 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°F degree oven until fork-tender.

Pork Cheeks - head/shoulder. Rich and flavorful, cheeks are perfect for ragout or your favorite braised dinner. Pat each cheek dry, season with salt, and sear on each side until browned. Add wine, stock, and your favorite aromatics and braise in the oven, covered, for about 2 hours, until fork tender.

