

TRB

The Rock Barn
Field - to - Fork

the porkshare

march 2015 - \$80

boneless loin chops, two each – *loin*

These center-cut pork chops are one of the most versatile cuts on the pig - and one of our most popular offerings. Whether you're grilling, pan-roasting, baking, or braising your chops, cook to an internal temperature of 140°F and rest for five minutes before serving.

maple rashers, ten ounces - *loin*

We make our Canadian-style back bacon rashers by curing pork loins with maple syrup and smoking them over hickory wood. Sauté slices in a cast-iron pan and enjoy with fried eggs or Hollandaise.

pork belly, sixteen ounces - *belly*

Pound for pound, pork belly may be the pig's greatest culinary gift. Rub it down with your favorite mix of spices, roast it hot in a 500° oven until brown and crispy, then drop the heat down to 300° and roast slow and low for 2-3 hours until rich and tender. Better yet, check out this month's recipe for **crispy pork belly banh mi sandwiches**.

botifarra catalana, two links – *shoulder & leg*

Botifarra sausage is an ancient tradition dating back to Roman times. You'll see variants all over the world, but we make ours in the Spanish style with garlic, parsley and allspice. For a classic Catalanian small plate, grill the sausages, slice into quarters and serve over white beans with a fried egg and garlic aioli.

creole andouille, two links – *shoulder & 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. Whether you're hungry for shrimp and grits, jambalaya, étouffée, or a big pot of gumbo, this andouille will get you the bayou flavor you're looking for.

cajun tasso ham, one piece – *shoulder*

This Louisiana-style smoked "ham" isn't actually ham at all – it's cut from the shoulder, not the leg. Dry-rubbed with paprika, marjoram, and allspice, you should dice, sauté, and add this seasoning meat to red beans and rice, butternut squash soup, or anything else that needs a little soul.

italiano arrabiatta, four links – *shoulder & leg*

This spicy Italian-inspired sausage recipe includes red pepper flakes, coriander, and whole fennel seed. Try gently poaching in salted red wine and then searing on a hot grill until crispy. Or, slice the links into one-inch quarters, sauté in a cast-iron pan, and add to baked ziti, homemade pizza, or a minestrone soup.

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 or slow-cooked with white beans and duck in a French cassoulet.

