

TRB

The Rock Barn
Field - to - Fork

the porkshare

march 2016 - \$80.00

pork cheeks, sixteen ounces - head

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.

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.

boneless loin chops, two each –loin

Boneless, 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 135°F and rest for five minutes before serving.

pork sirloin, one each – leg

We like a sirloin dry-rubbed with spices, seared, and pan-roasted to 135°F. After it rests, slice thinly against the grain and serve with greens or a baked potato. Better yet, try this month's recipe for **Pork Sirloin Tikka Marsala!**

italiano arrabiatta, sixteen ounces uncased – shoulder

This spicy Italian-inspired sausage recipe includes red pepper flakes, coriander, and whole fennel seed. Brown in a cast-iron pan over medium heat and use in baked ziti, homemade pizza, or a minestrone soup.

trb breakfast sausage, six links – shoulder/leg

Seasoned with white pepper, sage, and ginger, our TRB Breakfast Sausage is cased in an all-natural sheep casing. Sauté over medium heat until browned on all sides, and serve with eggs and crispy potatoes.

linguiça calabresa, one link – leg

Our Brazilian-style Linguíça 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.

hickory-smoked bacon, sixteen ounces - 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!

deli ham, sixteen ounces – leg

Our deli ham is sliced from a whole pork bottom round, brined and smoked over hickory wood until it's ready for your sandwich. We also like ham heaped on a fresh buttermilk biscuit with whole-grain mustard.

