

# TRB

The Rock Barn  
Field - to - Fork

## the porkshare may 2015 - \$80

### **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.

### **smoked rib chop, two each – loin**

These Berkshire rib chops are brined and smoked for extra flavor. They've been fully cooked once in the smoker already, so you just need to sear them in cast iron pan or on a hot grill, then turn once and cook until heated through.

### **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 and serve with everything.

### **sweet arrington grillers, four each - shoulder**

Sweet and savory, our new beef and pork smoked sausage is great on the grill and smothered in black bean chili.

### **TRBBQ, sixteen ounces - shoulder**

We dry rub our pork shoulders and let them season overnight before we smoke them slow-and-low until fully cooked and falling apart. Add your favorite sauce or enjoy au natural.

### **bavarian bratwurst, four links –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.

### **italiano arrabiatta, sixteen ounces uncased – leg**

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.

### **Maple city ham, twelve ounces - leg**

Our new cured ham is perfect for your breakfast sandwich. Warm up a slice in a cast iron pan, and stack on an English muffin with a fried egg and melted cheddar cheese. Look out, McDonalds, we're coming for you.

