

# TRB

The Rock Barn  
Field - to - Fork

# the porkshare

may 2016 - \$80.00

**Chorizo Michoacán**, ground - leg / 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. **Try this in our recipe of the month, TRB-Style Breakfast Burritos with Chorizo & Crispy Potatoes**

**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 Sirloin** - leg/shoulder. 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.

**Maple Rashers**, smoked (8oz) - loin. We make our Canadian-style back bacon rashers by curing pork loins with maple syrup and smoking them over hickory wood. Brown both sides in a cast-iron pan and enjoy with fried eggs or Hollandaise.

**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.

**Botifarra Catalana**, smoked & ground - leg / shoulder. We season our Spanish-style Botifarra sausage 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.

**Pork Skirts** - belly. The skirts are the thin strips running along the back of the spareribs—one of our favorite butcher's cuts. Pat dry, season with salt, and cook hot and fast to 135°F on a grill or in a cast-iron pan. Rest for five minutes before slicing across the grain.

**TRB Breakfast Sausage**, ground (6 links) - leg / shoulder. 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.

**Daisy Della**, smoked & ground - head /shoulder. Our version of the Italian deli staple, mortadella. This cured sausage is made with Virginia peanuts, our own jowl bacon, and plenty of hickory smoke. Slice it thin for a locally-sourced charcuterie board, or throw a slab on the grill for a TRB fried baloney sandwich.

