



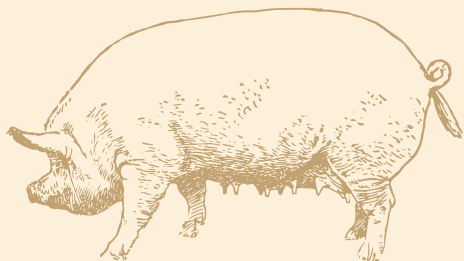
FOOD. WORTH. EATING.

RIBS

- Rack of Ribs
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 cup BBQ Sauce

DIRECTIONS:

1. Season each rack of ribs with salt, pepper, garlic, and onion powder.
2. Wrap them in plastic wrap and put them on a rack in a pan.
3. Add ¼ inch of water to the pan.
4. Cover the entire pan in aluminum foil.
5. Bake at 300 degrees for 3 hrs.
6. Remove them from plastic and cover them with BBQ Sauce.
7. Cook them on the grill or broil them in the oven.
8. At this point, they are cooked through. You are just adding the lovely crust to the outside.



SAUSAGE

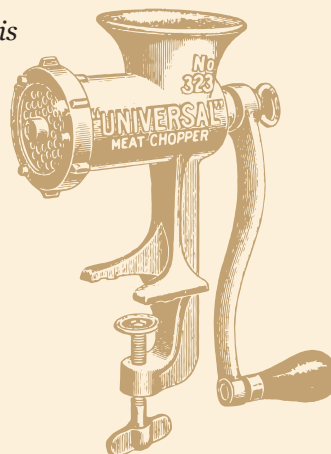
- Farm 58 Breakfast Sausage
- Skillet



DIRECTIONS:

1. Cut ½ inch round off the sausage and form in your hands a circular patty.
2. Place the patty into a medium high heated skillet (no oil required as the fat from the pork will provide the fat for the pan).
3. Cook both sides until browned.

Remember that the flavor is in the brown so don't be afraid to allow the meat to really caramelize.



HOME-CURED BACON

- One pound of sliced pork belly (bacon)
- 2 Tablespoons sugar
- 1 Tablespoon Salt
- 1 Pint of warm water
- 1 to 2 Shakes of liquid smoke (optional)

DIRECTIONS:

Mix 2 tablespoons of sugar and 1 tablespoon of salt in 1 pint of warm water. Add 1 or 2 shakes of liquid smoke (optional).

Place bacon in a deep glass container and cover with water mixture. Separate bacon strips so that each is fully exposed to the solution. Add a little water to cover if necessary. Cover with lid, and place in the refrigerator overnight.

To Cook:

Remove strips of bacon from water mixture and pat dry. Fry on cast iron skillet to desired crispness-hotter for squishier bacon; cooler and slower for more crisp bacon. Or use in recipes that call for bacon or salt pork.

**Tip:

Reserve the bacon fat for frying veggies, eggs, or making biscuits. It will impart a lovely bacon flavor to whatever you fry it in!

PORK CHOPS

- 4 pork chops, 1/2 to 1 inch thick
- 1 teaspoon salt
- 1 teaspoon dried thyme
- 1/2 teaspoon fresh ground pepper
- 1 -2 Tablespoon(s) oil

DIRECTIONS:

1. Sprinkle the salt, thyme, and pepper on the pork chops.
2. Let sit on countertop for 30 minutes.
3. Place oil in large cast iron skillet (or heavy stainless steel skillet) and heat until medium hot.
4. Place chops in the pan, placing them so they don't touch each other.
5. Cook each side slowly (lower heat if necessary) until nice and golden brown on each side.
6. This will take about 4 minutes per side.
7. Cover the pan with a tight fitting lid.
8. Turn off the heat, and let the chops sit for about 8- 10 minutes, depending on thickness of chops.
9. After removing chops, you can de-glaze the pan with a little water, wine or broth, and a touch of butter and serve as a sauce.

PORK SHOULDER

- One 3 to 5 pound pork shoulder or Boston Butt
- 2 Tablespoons salt
- Aluminum Foil



DIRECTIONS:

Oven:

1. Preheat oven to 225 degrees.
2. Salt heavily on all sides of pork shoulder.
3. Lay 2 long pieces of Aluminum Foil in a cross shape.
4. Place pork shoulder in the middle of foil and wrap tightly.
5. Place on a cookie sheet and put in the oven for 10 hours or overnight.
6. Let cool and then shred with fingers or a fork.

Crockpot:

1. Season heavily all over with salt.
2. Place 1 1/2 inch balls of aluminum foil in a 4 or 5 quart crock pot to raise the roast above the liquids that will collect in the pot.
3. Place the roast into the crock pot and set on low.
4. Cook the roast until it is 190 to 200F internal temperature.
5. During the cook, the liquids collected may be removed and chilled for defatting.
6. Depending on how hot your crock pot cooks, this may take 6 to 10 hours on low or 4 to 5 hours on high. I recommend using temperature rather than time.
7. Another indication of doneness is to try to remove the blade bone by hand. If it can be easily removed, it is done.
8. Rest the roast until it can be pulled apart by hand or with forks. Remove fat as you pull the pork.
9. Wet the roast with a portion of the defatted juices and mix.