

AUBURN MEADOW FARM

www.AuburnMeadowFarm.com

Pastured heritage breed pork

Our silly hogs lead active, playful lives. They take their time growing to the best combination of lean and fat to ensure juicy, flavorful meat perfect for ease of cooking and maximum juiciness and flavor.

Braise:

Spare Ribs - 7.50/lb - average 4 - 5#

~~**Pork Butt - 8.50/lb**~~ most often used for pulled pork, delicious in any pork roast recipe

Bone in Pork Roast - 9/lb- Loin end, mostly white meat, average 3-4 #

~~**Pork Tenderloin Roast - \$15/lb**~~ the pork equivalent of filet

Country Ribs - \$7.50/lb Average weight 1 - 1.6#

Fresh Jowl - \$8/lb tender and delicious meaty braising cut - pork cheeks

Fresh ham shank - \$7.50/lb - collagen rich bone-in roast from the forearm. Best flavor and silky broth for braises and stock.

Grill:

Bone in Pork Chops - \$9/lb 1" thick, 2 per package. No need to cook these to death, grill as you would a steak, braise or bake.

~~**Boneless Pork Chops - \$10/lb**~~ 1/2" thick, average weight, .5#

Pork Steaks - \$9/lb. 1" thick, 2/package. Great for both braising and grilling

~~**Soup bones - \$4/lb**~~ makes the best spaghetti sauce, ramen, or stock for rice, soup or greens

Smoked:

Smoked bone-in ham hams - \$8.50/lb Average 4#

Smoked Ham hock/shank - \$6/lb meaty bone-in cut great for ham stock, and tender shreds of meat perfect for soup & greens

Smoked thick cut bacon - 10/lb

Smoked jowl - 10/lb - unsliced. Slice by hand for my favorite bacon, perfect for recipes, American equivalent to Guiciale, or use to make bacon jam.

Misc.

Liver, heart, tongue - \$4/lb available for you culinary adventurers. Terrine, pate, dog snacks, yum.

Sausages:

Ground Pork, no seasonings, \$7/lb

Italian Sweet bulk sausage, \$7.50/lb

Italian Hot bulk sausage, \$7.50/lb

Breakfast Sausage, just salt & pepper, loose, \$7.50/lb

Italian Hot link sausage, \$8.50/lb

Italian Sweet link sausage, \$8.50/lb

~~Maple breakfast links, \$8.50/lb~~

Bulk orders of pork are available as are custom cut roasters, half and whole hogs throughout the year. Best value, can be shared. Contact Jackie for details: 412.600.5826