



THE PENDULUM

JUNE 10-13, 2020



“When baking, follow directions. When cooking, go by your own taste.” – Laiko Bahrs

What's in the Box?

1 lb. Ground Beef

1 lb. Sliced Ham

1 lb. Sirloin Steaks

1 lb. Dealer's Choice Sausage

Cuban Picadillo

Ingredients:

1 pound ground beef
1 small green pepper, chopped
1/4 cup chopped onion
1 can (8 ounces) tomato sauce
1/2 cup sliced pimiento-stuffed olives
1/4 cup raisins
1 tablespoon cider vinegar
2 cups hot cooked rice
Fresh cilantro leaves

Instructions:

In a large skillet, cook and crumble beef with pepper and onion over medium-high heat until no longer pink, 5-7 minutes. Stir in tomato sauce, olives, raisins and vinegar; bring to a boil. Reduce heat; simmer, uncovered, until raisins are softened, 5-6 minutes. Serve with rice and garnish with cilantro.



Slow Cooker Ham Au Gratin Potatoes

Ingredients

- 8 potatoes medium-sized, peeled and sliced
- 1 onion chopped
- 2 cups cooked ham cubed
- 1 1/2 cups cheddar cheese
- 10.25 ounces cream of mushroom soup homemade recipe [HERE](#)
- 2/3 cup milk
- 1/2 tsp thyme or more to taste
- Ground pepper to taste



Instructions

In a slow cooker, layer half of the potatoes, onion, ham, and cheese. Repeat layer. In a mixing bowl, whisk together soup, milk, thyme, and fresh ground pepper. Pour over potato layers. Cook on HIGH for 3-4 hours, or on LOW for 6-8 hours.



Don't forget to email an add on orders to dana@pendulummeats.com. As always, if you have a request for a future box or want to share one of your favorite recipes, please email them.

A Brief Note of Thanks

As we begin to discuss slowly allowing customers back into our shop, we want to take a moment to thank you for your continued support during these trying times. Those who know me have heard me say over and over, "the one thing that is going to pull us through this is our community." Thank you for being part of our community, our family. We don't know what we would do without you.

Hope you all have a wonderful week.
Dana and The Pendulum Team