



THE PENDULUM

JUNE 24-27, 2020



"In cooking, as in all the arts, simplicity is the sign of perfection."

What's in the Box?

- **1 lb. Garlic & Herb Chicken Sausage**
- **1 lb. Ground Beef**
- **1 lb. Pork Loin**
- **1 Quart Pork Stock**
- **Pizza Kit**
(housemade dough, sauce, mozzarella, and pepperoni)

Pizza Kit

First, you'll need to preheat the oven to 525°—or as hot as it'll go. Stretch the dough out, working it into a flattened round. Then, set a 9-12" cast-iron pan over a burner set to medium-high. You want to preheat the pan so it's hot but not smoking (just watch your hands—and don't grab the handle!). Although any size pan is really fine, keep in mind that the smaller the pan, the thicker the crust will be. If deep dish-style pizza is your jam, go for the 9". If you want a crispier crust, use a larger pan. Sprinkle the hot pan with cornmeal and flour, and set the dough snugly in the pan (again, watch your fingers). Pull the sides of the dough up the sides of the pan so it doesn't slump back down, being sure to distribute the dough evenly for no thin patches. Brush the top of the dough with olive oil and let it start cooking over the burner. Once the dough starts to bubble, season with salt and pepper and add marinara sauce. Spread the marinara over the dough, and don't worry about leaving too much space for a crust. Top with mozzarella cheese and toppings. Slide that pizza into the oven and let it bake for 10-15 minutes until the cheese is melted, bubbling, and golden. Let it rest a few minutes and slice.



Japanese Pork Curry Bowls

INGREDIENTS:

1 lb pork loin (small dice)
1 tablespoon olive oil
1 tablespoon cumin seed
1 tablespoon unsalted butter
2 medium carrots (peeled and diced)
1 yellow onion (minced)
1 stalk celery (finely grated)
1 clove garlic (finely grated)
1/2 inch fresh ginger (piece, finely grated)
2 yukon gold potatoes (peeled and diced)
1 teaspoon paprika
1 1/2 teaspoons red miso (can substitute soy sauce, salt, or tahini)
1 cup pork stock
1 bay leaf
1/2 curry (Japanese brick)
2 teaspoons rice vinegar
salt
pepper
3 cups steamed white rice



I used Golden Curry. It can be found in the international foods section of the grocery store.

INSTRUCTIONS:

Place a small Dutch oven over medium heat and add the oil. Add the cumin seeds and toast for a few minutes until fragrant. Add half of the pork loin and allow it to get some color, about 7-8 minutes, remove with a slotted spoon and reserve. Repeat with the second half of pork loin and when lightly browned after 7-8 minutes, add back the first batch of pork. Add butter, add the carrots and onions and sweat the vegetables about 4-5 minutes until they start to get tender and the onions become slightly translucent, then add rest of ingredients and simmer over low heat 10 minutes or until the pork and vegetables are tender and the sauce has thickened. Serve over rice.



Need something added to your CSA pickup? Email dana@pendulummeats.com and we will invoice you to pay online and have it ready with your CSA pickup. It is super easy to add deli meats, eggs, cheese, wine, beer, etc.