



THE PENDULUM

SEPTEMBER 2-5, 2020



"The only thing I like better than talking about food is eating." -John Walters

What's in the Box?

- **Ground Beef**
- **Brisket**
- **Chicken Banh Mi Sausage**
- **Pork Belly**
- **Pork Tonkatsu Broth**

Slow Cooker Beef Brisket

Ingredients:

1.25-1.5 pounds beef brisket
1 Tablespoon dried thyme leaves
1 Tablespoon paprika
2 teaspoons freshly ground black pepper
2 teaspoons salt
1 teaspoon onion powder
1 teaspoon garlic powder
½ teaspoon ground cumin
1 cup water
3 Tablespoons Worcestershire sauce
Barbecue sauce (if desired)

Instructions:

Combine the thyme, paprika, pepper, salt, onion powder, garlic powder and cumin in a small bowl. Rub spice mixture all over the top of the brisket. Pour 1 cup water in the bottom of slow cooker. Place spice covered brisket over water. Pour the Worcestershire sauce over top of brisket. Cover with lid and cook on Low heat for 10-12 hours. Once done the cooking, carefully remove brisket to a large platter. Remove fat from the brisket if desired. Shred brisket. Carefully pour what's left of water out of slow cooker. Place shredded brisket back in slow cooker and combine with BBQ sauce if desired. Gently stir. Cover with lid and cook another 30 minutes or until sauce is heated through. Serve brisket warm.



Pork Belly Tonkatsu Ramen

Ingredients

For the Pork Belly

1 lb pork belly
2 Tbsp salt
2 Tbsp sugar
1 Tbsp neutral oil

Broth

1 quart Pork Tonkatsu Broth
Soy sauce, Mirin, Salt to taste

Ramen Toppings

8 oz ramen noodles fresh or dried
2 eggs soft/hard-boiled, or poached
6 oz spinach or other greens
6 mushrooms
1 ear corn kernels only, may use 1 cup frozen or canned
1/2 cup scallions diced
3/4 Tbsp vegetable oil
3/4 tsp sesame oil

Instructions

Prepare Pork Belly

Mix together salt and sugar. Rub pork belly on all sides. Cover and refrigerate for 6-24 hours (overnight is perfect). Wipe off excess cure. Preheat oven to 450F. Roast pork belly, fat side up, for 45 minutes. Baste with own juices halfway through. Reduce heat to 250F. Roast an additional 1 hour 15 minutes. Remove from oven. These steps may be done up to three days in advance – wrap belly tightly in plastic wrap and refrigerate.

Prepare Ramen Toppings

Heat vegetable and sesame oil over medium heat. Add spinach and mushrooms (whole if using enoki, sliced if shiitake or oyster). Saute 2-3 minutes. Add soy sauce. Saute an additional 1-2 minutes or until spinach wilted and mushrooms soft. Increase cooking time if substituting sturdier green such as kale. Prepare ramen noodles according to package directions. *Assemble Ramen*

Heat broth to a simmer. Season with soy sauce or mirin if desired. Taste and adjust to preferred level of saltiness. Divide hot noodles between bowls. Ladle in piping hot stock. Portion out toppings in each bowl: pork belly, greens, mushrooms, corn, and scallions.



THE BUTCHER'S POUR BY PENDULUM FINE MEATS - WINE MEMBERSHIP CLUB

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