



THE PENDULUM

JANUARY 6-9-2021



What's in the Box?

Happy New Year!!!!

- **1.5 lbs. Pork Stew Meat**
- **1 lb. Sirloin Steaks**
- **1 lb. Chicken and Dumpling Sausage**
- **1 lb. Ground Beef**

"What the new year brings to you will depend a great deal on what you bring to the new year." — Vern McLellan

Chicken and Dumpling Sausage

Your Grandma's classic in a sausage. This chicken sausage is made with salt, pepper, herbs, onions, carrots, celery, chicken stock, and dumplings. Perfect on a chilly night with a hot baguette, roasted potatoes, and vegetables.

Compound Butter

Compound butter is great to have on hand. Use it to enhance your meats and vegetables. The flavor possibilities are endless. This Cajun compound butter recipe would be perfect on the sirloin steaks. Start with room temperature butter and mix all ingredients in a food processor.

INGREDIENTS

- 1 stick unsalted butter
- 1/2 tablespoon sweet paprika
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried oregano
- 1/2 teaspoon granulated garlic
- 1/2 teaspoon onion powder
- 1/2 teaspoon kosher salt
- 1/4 teaspoon cayenne pepper



Pork Chile Verde

Ingredients

1.5 lbs. pork stew meat
1 tbsp ground cumin
1 tsp salt
1 tsp black pepper
2 tbsp vegetable oil
1.5 lbs. tomatillos
6 green chiles
2 jalapeños
2 Serrano chiles
1 large onion
5 garlic cloves
1 bunch cilantro about 2 cups



Instructions

Season the pork all over with cumin, salt and pepper. Set aside. Peel the outer skins off the tomatillos, onion and garlic. Cut the stems off the peppers and slice in half lengthwise. Cut the onion in half. In the Dutch oven or large stock pot bring 6 cups of water to a boil. Add the tomatillos, chiles and onion. Cook for 8 minutes. Carefully remove with a slotted spoon and place all the peppers, tomatillos, onion, garlic and cilantro in a food processor or blender, and process until smooth. Reserve 1 cup, set aside. In a large skillet or Dutch oven over medium high heat add the oil. When oil shimmers, add the pork and, working in batches so they brown and not steam, cook on all sides. Add all the cooked pork back to the Dutch oven and pour the pureed tomatillo green pepper sauce over and mix together completely to incorporate. Bring to a quick boil, close the lid and cook on low for 3 hours or until fork tender, stirring occasionally. After 3 hours, stir in remaining 1 cup cilantro infused chile verde puree. Serve hot with warmed tortillas, rice, and beans.

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

Each monthly collection is handcrafted and curated for those who enjoy wine and supporting local business. This monthly wine subscription is \$75 and will be available to pick up at Pendulum Fine Meats the first weekend of each month.

Each box will include four themed bottles of wine and "The Butcher's Pour" Newsletter which will contain information about the varietals, regions, pairings, and any other fun facts we may find. Memberships will also include special in shop wine pricing and exclusive case pricing on club wines. Sign up using your CSAWare login or visit <https://pendulummeats.com/the-butchers-pour/>.

