



# THE PENDULUM

MARCH 17-20, 2021



## What's in the Box?

- **1 lb. Ground Beef**
- **1 lb. Dealer's Choice Sausage**
- **1 lb. Skirt Steak**
- **1 lb. Bone In Pork Chops**

"Food has a culture. It has a history. It has a story. It has relationships." - Winona LaDuke

## Chimichurri Sauce

We love this chimichurri sauce to serve alongside the skirt steak. You can also use some of it to baste the steak as it is grilling.

### Ingredients:

- 1/2 cup olive oil
- 2 tbsp. Red wine vinegar
- 1/2 cup finely chopped parsley
- 3-4 garlic cloves, minced
- 1 tbsp. red chili, seeded and finely chopped
- 3/4 teaspoon dried oregano
- 1 tsp. Coarse salt
- Pepper, to taste

### Instructions:

Mix all ingredients together in a bowl. Allow to sit for 5-10 minutes to release all of the flavors into the oil before using. Ideally, let it sit for more than 2 hours, if time allows.



# Mushroom and Shallot Pork Chops

## INGREDIENTS

- 1 tsp. Butter
- 1 lb. bone in pork chops
- 1/2 tsp. Kosher salt
- Fresh black pepper
- 1/4 cup chopped shallots
- 1 cup chicken stock
- 10 oz. mushrooms, sliced
- 1 tbsp. Dijon mustard
- 2 tbsp. Chopped parsley



## INSTRUCTIONS

In a large frying pan heat the butter over moderately low heat. Season pork with salt and pepper. Raise heat to medium and add the chops to the pan and sauté for 7 minutes. Turn and cook until chops are browned and done to medium, about 7-8 minutes longer or until the pork reads 160F in the center. You can also finish in a 350 degree oven until up to temperature. Remove the chops and put in a warm spot. Add shallots to the pan and cook, stirring, until soft, about 3 minutes. Add the stock to deglaze the pan, stir in the mustard, 1 tbsp parsley, then add mushrooms, season with fresh pepper and cook about 3 minutes, or until mushrooms are done. Put the chops on a platter and pour the mushroom sauce over the meat, top with remaining parsley.

## **We are now starting Pre-Orders for our Easter Breakfast Kit!**

Each kit is \$75 and includes...

- 4 English Muffins
- 4 Sausage Patties
- 1/2lb of Tillamook Cheddar
- 1dozen Eggs
- 1 Jar of Regular Chef Jams Sweet Pepper Jelly
- 1 bottle of Blood Orange Mimosa
- Charcuterie Board

These are great for up to four guests. Pick up will be on Saturday, April 3rd from 11am to 6pm. We will be closed on Easter. If you have any questions please email us at [sales@pendulummeats.com](mailto:sales@pendulummeats.com).

Link to purchase :

<https://pendulummeats.square.site>

