



THE PENDULUM

OCTOBER 27-30, 2021



"We all eat, and it would be a sad waste of opportunity to eat badly." -Anna Thomas

What's in the Box?

- Boneless, Skinless Pork Butt
- Dealer's Choice Sausage
- Whole Chicken
- Beef Stew Meat

Fall Harvest Cider Roasted Chicken with Walnuts, Goat Cheese, and Grapes

We are loving this recipe from Half Baked Harvest. Don't forget that we sell a regular goat cheese, as well as a fig and honey goat cheese if you decide to make this delicious recipe.

<https://www.halfbakedharvest.com/fall-harvest-cider-roasted-chicken-with-walnut-goat-cheese-grapes/>



Slow Cooker Garlicky Pork

INGREDIENTS

Boneless, skinless pork butt
2 cloves garlic
1/4 c. olive oil, divided
1/2 tsp. cumin
1/2 tbsp. salt
1/4 tbsp. black pepper
1/2 tbsp. oregano leaves
1/4 c. fresh squeezed orange juice
1/8 c. fresh squeezed lime juice
1/4 serrano, seeded, and diced
1/4 c. freshly chopped fresh cilantro



INSTRUCTIONS

Dry pork shoulder with a paper towel and make 1" incisions with a knife all over. Pulse garlic, 1/8 cup oil, cumin, salt, pepper, and oregano in a food processor until a paste is formed. Remove 2 tablespoons of the paste and set aside. Rub pork shoulder all over with remaining paste, pushing some of it into the incisions. Place pork in slow cooker, cover, and cook on low until meat is fork-tender but not yet completely falling apart, 7 1/2 to 8 hours. To make the sauce, heat remaining 1/8 cup oil in a small saucepan over medium heat until shimmering. Add reserved 2 tablespoons garlic paste and let sizzle, stirring continuously until fragrant, just about 1 minute. Remove from heat and let cool before whisking in orange juice, lime juice, serrano, and cilantro. Serve sliced pork over rice with sauce drizzled on top.

Reserve Your Thanksgiving Turkey

We only have about 1/3 of our turkeys left! Don't miss out!

All Natural Turkeys (7.49 lb.):

These birds are available in the 10-15 lb. range and the 15-20 lb. range. Our Naked Turkeys are different from the mass-produced, factory-farmed turkeys found in most supermarkets today. These all-natural birds are grown on small family farms in North Carolina for superior culinary attributes and a high quality eating experience.

All of our turkeys are fed a wholesome, all-vegetable diet with no artificial ingredients. They are processed in a modern, USDA-approved facility with strict sanitation guidelines and an approved HACCP program. Hand-selected from the very best USDA Grade A birds, with no injections, marinades, brines, or artificial ingredients. Fresh, never frozen!

The \$20 deposit will go towards your bird and you will pay the remaining balance upon pickup. We will email pickup details as we get closer to Thanksgiving, but pickup will begin the Saturday before Thanksgiving. If you are looking for a specific weight in the range, we are going to honor those requests on a first come basis for pickups. For example, if you want an 11 lb. bird, be there the first day of pickups because there will be more variety.

Please feel free to email for more information or with any additional questions. Click on the link below to reserve.

<https://pendulummeats.square.site/product/thanksgiving-turkey-deposit-all-pickups-will-take-place-november-20-24-2021-/189?cs=true&cst=custom>