



THE PENDULUM

DECEMBER 8-11, 2021



"Small cheer and great welcome makes a merry feast."
William Shakespeare

What's in the Box?

- **Pork Tenderloin**
- **Chicken Breast**
- **Ground Pork**
- **Korean BBQ Beef Sausage**

Korean BBQ Sausage

This beef sausage is made with Chinese 5 spice, garlic, ginger, soy, cilantro, gochujang, and kimchi. These make fantastic additions to rice and vegetable bowls. Taken out of the casing it makes delicious fried rice. Get creative and serve on a bun with pickled vegetables, kimchi, and sriracha mayonnaise.



Pork Stroganoff

Ingredients:

1 pound pasta
3 cups sliced mushrooms
Cooking oil
Salt and black pepper
1 medium onion, diced
3 small carrots, grated
4 garlic cloves, finely minced
1 pound ground pork
1 tsp ground coriander
1 tsp paprika, smoked or regular
3 cups milk
1 cup beef or vegetable broth
2 tablespoons butter
2 tablespoon flour
2 teaspoon salt
2 teaspoon ground black pepper



Instructions:

Prepare the pasta. Heat a large sauté pan over medium/high heat and add a tablespoon of cooking oil. Add the sliced mushrooms and sauté them until they're golden brown, about 6 to 7 minutes. Season the mushrooms with salt, then remove them from pan onto plate. Into the same pan, add additional oil if needed and the onion and carrot. Sauté this mixture for a few minutes, until the onion is tender, then add the garlic and ground pork and the seasonings. Break the pork apart into small bits using a flat-edged spatula. Cook this mixture for about 7 to 8 minutes. It doesn't need to be fully cooked at this point.

Now for the sauce: in small sauce pot, melt the butter and whisk in the flour. Cook the roux over medium heat for 1 minute, then slowly incorporate the milk, whisking it constantly so no clumps form. Cook the sauce until the milk thickens, then add stock and season lightly with salt and ground pepper.

Pour the creamy sauce over the pork mixture and return the mushrooms to the same pan. Simmer the pork sauce over medium heat for 5 to 6 minutes and add additional salt and black pepper to taste, if necessary. Pour prepared pork sauce over cooked pasta, stir and serve!

Holiday Orders

It is never too early to order your holiday meats and wine! Email your order to dana@pendulummeats.com.

