



100% FARM FRESH





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Biscuits and Gravy

Ingredients

- 1 lb. [Sinclair Family Farm bulk breakfast sausage](#)
- 2 tbs. butter
- 1/3 cup flour
- 3 cups milk
- ¼ tsp. garlic powder
- ¼ tsp. seasoned salt
- Salt and pepper to taste
- Your favorite biscuits

Method

1. Brown sausage in large skillet over medium-high heat until no longer pink.
2. Add butter to the pan and stir until melted.
3. Sprinkle flour over the sausage and stir for 2 minutes.
4. Pour milk into sausage and flour mixture slowly, whisking constantly until smooth.
5. Whisk in the seasonings. Taste the gravy and adjust seasoning if necessary.
6. Serve immediately with your favorite biscuits.
7. Pair with Alpen Sierra Coffee Roasting Company Mellow Morning Half-Caf, or for a stronger taste, Certified Organic Dolomiti Blend.

Adapted from the Salty Marshmallow





Breakfast Scramble

Ingredients

- 1 lb [Sinclair Family Farm ground pork](#)
- 1 medium onion, chopped
- 3 cups diced peeled potatoes
- 1/2 cup water
- Salt and pepper to taste
- 1 can (14-1/2 oz) diced tomatoes
- 4 large Carson Valley Meats eggs
- 4 oz Velveeta, sliced



Method

1. In a large skillet, cook pork and onion over medium heat until meat is no longer pink, crumbling beef; drain.
2. Add the potatoes, water, salt and pepper. Cover and simmer until potatoes are tender, about 20 minutes.
3. Add tomatoes; cook for 5 minutes. Pour eggs over mixture. Cook and stir until eggs are completely set. Top with cheese.
4. Cover and cook until cheese is melted, about 1 minute.

Adapted from Taste of Home



Homemade Breakfast Sausage

Ingredients

- 1 tbsp. brown sugar
- 2 tsp. dried sage
- 2 tsp. salt
- 1 tsp. ground black pepper
- ¼ tsp. dried marjoram
- ⅛ tsp. crushed red pepper flakes
- 1 pinch ground cloves
- 2 lbs. [Sinclair Family Farm ground pork](#)



Method

1. Mix together brown sugar, sage, salt, black pepper, marjoram, red pepper flakes, and cloves in a small bowl until well combined.
2. Place pork in a large bowl. Add spice mixture and mix with your hands until well combined. Form mixture into 6 patties.
3. Heat a large skillet over medium-high heat. Add patties and saute until browned and crispy, about 5 minutes per side. An instant-read thermometer inserted into the center should read at least 160 degrees F°.
4. Serve hot and enjoy!

Adapted from All Recipes



Savory Sausage Bread Pudding

Ingredients

- 1/2 cup freshly grated Parmesan cheese
- 1 cup chicken stock
- Salt and pepper (to taste)
- 1 cup milk
- 2 links [Sinclair Family Farm bulk breakfast sausage](#)
- 2-3 sprigs thyme (leaves removed and chopped)
- 1 loaf Ciabatta bread (stale preferred, cut into large cubes)
- 1 cup raw spinach leaves
- 1/2 tsp. red pepper flakes (optional)
- 1-2 sprigs of oregano (leaves removed and chopped)
- 1/2 red onion (sliced very thin)
- 2 sprigs fresh rosemary (chopped)
- 2 garlic cloves (chopped finely)
- 3/4 cup red wine
- 5 eggs
- Olive oil (for drizzling)



Method

1. Start by preparing the sausage mixture. Add a drizzle of olive oil to a skillet and place it over medium heat.
2. Take the sausage out of its casing and break it up into smaller pieces. Place the sausage pieces into the skillet.
3. Cook the sausage until it is thoroughly browned and has a caramelized appearance on all sides. This should take a few minutes.
4. Next, add the finely chopped rosemary, thyme, oregano, chopped garlic, and a pinch of red pepper flakes to the skillet. Continue to cook for an additional 1-2 minutes, or until the garlic becomes fragrant and the herbs are aromatic.
5. Now, pour in the red wine and use a sturdy spatula to scrape up any delicious meaty bits from the bottom of the pan. Continue cooking for about 2-3 minutes until the wine has reduced to a desirable consistency. Once it's done, set this flavorful sausage mixture aside.
6. Reduce the heat in the skillet and add the spinach. Sauté the spinach just until it starts to wilt, which should take about a minute. Then, set it aside as well.
7. To make the caramelized onions, you can use the same skillet you cooked the sausage in. Drizzle the skillet with 2 tbsp of olive oil and heat it over medium heat.
8. Add the thinly sliced onions to the skillet. Slowly cook them for approximately 10 minutes, or until they become beautifully caramelized and soft. Once they reach this stage, set them aside.
9. Combine the eggs, milk, and stock in a medium-large bowl. Whisk these ingredients together until they are well combined. This mixture will serve as the custard for your bread pudding.
10. Start by greasing the bottom of a large casserole dish with a tbsp of olive oil.



11. Place the cubed bread in the casserole dish. Then, evenly distribute the sausage mixture over the bread cubes, gently mixing it in to ensure it is evenly distributed.
12. Now, pour the egg mixture over the bread and sausage mixture. As you do this, use a spoon to gently mix everything together. Be sure to press down gently to ensure that all the bread is soaked in the custard.
13. Next, scatter the caramelized onions on top of the mixture, followed by a generous layer of grated Parmesan cheese. Finish by drizzling a bit more olive oil over the top.
14. Cover the casserole dish with aluminum foil and place it in the refrigerator. Allow the pudding to soak for a minimum of 3 hours, but preferably overnight.
15. When you're ready to bake the bread pudding, preheat your oven to 400°F. Keep the dish covered with foil and bake in the preheated oven for approximately 50 minutes to 1 hour. This will help the pudding set.
16. After this initial baking period, remove the foil and continue baking for an additional 10 minutes to achieve a beautifully browned top.
17. Once the bread pudding is done baking, take it out of the oven and let it cool for 10-15 minutes before serving.

Adapted from Little Ferraro Kitchen



Pork Chops with Mushroom Gravy

Ingredients

4 **Sinclair Family Farm** pork chops ([bone-in](#) or [boneless](#)*)
Kosher salt
Pepper
1 tbsp. olive oil
1 tbsp. butter
1.5 cups mushrooms, sliced
½ yellow onion, sliced
1 tbsp. all-purpose flour
½ cup chicken broth
½ cup heavy cream
2 tsp. Worcestershire sauce
1 tsp. Dijon mustard
1 tsp. **7 Hawk Ranch Fresh Organic Thyme**, stems removed
1 tsp. flat leaf parsley, chopped



Method

1. Pat 4 pork chops dry and season generously with salt and pepper on both sides.
2. Heat 1 tablespoon olive oil and 1 tablespoon butter in a large skillet over medium-high heat. When the butter melts, add the pork chops and sear for 5 minutes on each side (less for boneless). Remove from the pan and set aside.
3. Without cleaning the pan, add 1 ½ cups sliced mushrooms and ½ a sliced yellow onion and cook until golden brown and caramelized. Add a little more oil if the pan is too dry.
4. Once browned, add 1 tablespoon all-purpose flour and stir to coat. Cook for 1-2 minutes more.
5. Add ½ cup chicken broth, ½ cup heavy cream, 2 teaspoons Worcestershire sauce, and 1 teaspoon Dijon mustard to the pan. Whisk gently until it thickens.
6. Add salt and pepper to taste, then place the pork chops back into the pan and cover with the gravy. Allow to heat through.
7. Plate and spoon gravy over pork chops to serve. Optionally, garnish with 1 teaspoon of thyme.

**Mike says: “[Bone-in pork chops](#) have the rib bone and some tenderloin meat too. Bone-in chops are flavorful and rich with extra fat which keeps them from drying out. With the bone in, they take longer to cook.*

I like a bone to chew on, so I do like to eat bone-in chops.

For convenience – [boneless pork chops](#) are the way to go. They’re super lean and have less fat, so they can be less flavorful, and you have to cook them quick on the grill, seared in a pan or broiled so they don’t dry out.”



Grilled Pork Tenderloin

Ingredients

- 1 ½-2 lbs. [Sinclair Family Farm pork tenderloin](#)
- juice of ½ lemon
- 2 tsp. minced garlic
- 1 tsp. Italian seasoning
- ¼ cup oil
- ½ tsp. salt and cracked black pepper
- 2 tsp. Dijon mustard
- 2 tsp. [Misbeehaven Farm Wildflower Honey](#)



Method

1. Pat pork tenderloin dry with a paper towel.
2. Stir together lemon juice, garlic, dried herbs, oil, salt, pepper, Dijon mustard, and honey.
3. Pour half of the mixture into a large Ziploc bag along with the tenderloin. Press out excess air, seal the bag, and chill for 30 minutes.
4. Preheat the grill to medium and oil the grates.
5. Using tongs, transfer pork to the grill. Close the grill and cook 15-20 minutes, turning every few minutes to ensure even cooking and brushing reserved marinade over all sides of the pork half way through grilling.
6. Transfer to a cutting board to rest for 5 minutes before slicing and serving.

Adapted from Crème De La Crumb



Sunday Pork Shoulder Roast

Ingredients

3 to 5 lbs. [Sinclair Family Farm pork shoulder roast](#)
2 tbsp. vegetable oil
2 tsp. salt
2 tsp. black pepper
1 tsp. garlic powder
1 tsp. onion powder
1 tsp. paprika
2 large white onions
1 lb. baby carrots & red potatoes
2 cups apple juice



Method

1. Preheat oven to 450 degrees.
2. Rub oil onto pork roast. In a small bowl, stir together salt, pepper, garlic powder, onion powder, and paprika. Sprinkle seasoning mixture onto pork roast. Place fatty side up in a roasting pan or large cast iron Dutch oven.
3. Roast, uncovered, in the 450° oven for 30 to 45 minutes. Reduce the oven temperature to 350° and continue cooking an additional 1 hour.
4. Remove roast from oven and place the onion chunks, carrots, and potatoes around the meat. Pour apple juice on vegetables. Season vegetables with salt and pepper. Place rosemary sprig on top.
5. Cook an additional 1 to 1 1/2 hours, or until vegetables are tender and meat shreds easily with a fork. Season vegetables with additional salt and pepper to taste and serve hot.

Adapted from The Stay at Home Chef



Crockpot Spare Ribs

Ingredients

4-5 lbs. [Sinclair Family Farm spare pork ribs](#)
2 tbsp. brown sugar
1 tbsp. garlic powder
½ tbsp. smoked paprika
1 tsp. chili powder
1 tsp. ground cumin
1 tsp. ground coriander
1 tsp. freshly ground black pepper
1 tsp. salt
½ cup barbecue sauce



Method

1. In a small bowl combine the brown sugar, garlic powder, smoked paprika, chili powder, cumin, coriander, salt, and pepper to create the rub.
2. Remove the silver membrane from the back of the ribs. Cut the ribs so they will fit in your slow cooker. Pat them dry with paper towels and massage the dry rub into the ribs. Evenly distribute the rub over the ribs (make sure you get both sides!).
3. Nestle the ribs into the slow cooker, and cook for 7-9 hours on LOW, or 4-5 hours on HIGH
4. 45 minutes before the timer goes off, brush 1/2 cup of barbecue sauce over the ribs. Cover and continue cooking.
5. Slice and serve with additional barbecue sauce (optional).

Adapted from Food, Folks, and Fun



Mandarin Glazed Grilled Pork Chops

With stir-fried brown rice, bok choy and green garlic

Ingredients

- 3/4 cup brown rice
- 2 [Sinclair Family Farm bone-in pork loin chops](#)
- 1 tbsp. olive oil
- 1/4 cup mandarin orange marinade and stir-fry sauce
- 2 heads baby bok choy, thinly sliced
- 1 green garlic, trimmed and thinly sliced
- To taste, salt or soy sauce

Method

1. In a small pot with a lid, cook the brown rice according to package instructions. Once fully cooked, transfer the rice to a rimmed baking sheet and spread out to cool to room temperature.
2. Cover and refrigerate to chill (you could do this a day in advance).
3. Preheat grill.
4. Brush the pork chops with 1 tbsp. olive oil and grill to desired doneness.
5. While grilling, baste with 2 tbsp. of the mandarin stir-fry sauce to form a glaze.
6. Set aside to rest.
7. While pork chops are resting, heat the remaining 1 tbsp. olive oil in a wok or skillet. Add the green garlic and saute quickly over medium-high heat until fragrant – about 1 minute.
8. Add the sliced bok choy and sauté for about 30 seconds.
9. Add the cooled brown rice and the remaining 2 tbsp. stir fry sauce.
10. Cook, stirring frequently, until heated through.
11. Taste for seasoning and add salt or soy sauce to taste, if necessary.
12. If the pork chops have cooled off, put them back on the grill for a few seconds to reheat.
13. Spoon the rice mixture onto 2 serving plates and top with the grilled pork chop.





Beer and Bacon Macaroni and Cheese

Ingredients

2 cups uncooked elbow macaroni
6 [Sinclair Family Farm](#) bacon strips, chopped
3 garlic cloves, minced
1/4 cup all-purpose flour
1-3/4 cups 2% milk
2/3 cup brown ale or chicken broth
1 cup shredded Parmesan cheese
1 cup shredded extra-sharp cheddar cheese
2 green onions, chopped
1/2 tsp. salt
1/4 tsp. pepper
Additional green onions



Method

1. Preheat oven to 375°. Cook macaroni according to package directions for al dente; drain.
2. Meanwhile, in a 10-in. cast-iron or other ovenproof skillet, cook bacon over medium heat until crisp. Remove to paper towels.
3. To the same pan, add garlic; cook and stir for 30 seconds.
4. Stir in flour until blended; gradually whisk in milk and beer. Bring to a boil, stirring constantly; cook until thickened, 2-3 minutes.
5. Stir in cheeses until blended.
6. Add macaroni, green onions, salt, pepper and half the bacon; stir to combine.
7. Bake, uncovered, until bubbly, 15-20 minutes.
8. Sprinkle with remaining bacon and additional green onions. Serve immediately.

Adapted from Taste of Home



Pea and Ham Hock Soup

Ingredients

- 2 tbsp. olive oil
- 3 celery stalks, chopped
- 2 big carrots, peeled and chopped
- 2 medium potatoes, peeled and cut into cubes
- 2 cups frozen spring peas
- 1 [Sinclair Family Farm Ham Hock](#), fat trimmed and rind removed
- 2 tsp. paprika
- 2 tsp. cumin
- 2 tsp. garlic powder
- 2 tsp. oregano
- 2 tsp. salt
- Black pepper to taste
- 8 cups water



Method

1. Heat oil in a large saucepan. Add onion and celery, cook for 2 minutes.
2. Add carrots, potatoes, frozen peas, ham hock and water.
3. Bring to a boil, then reduce heat and simmer for 50-60 minutes until vegetables are cooked and ham hock is very tender. Remove ham hock and allow to cool.
4. Cut meat from the boned and shred finely. Blend the soup until smooth with a hand blender.
5. Bring soup slowly back to a boil. Reduce heat and simmer. Add ham meat.
6. Serve with [warm sourdough from Love and Sourdough!](#)

Adapted from Cookpad



Pulled Pork Chili

Ingredients

2 pounds Sinclair Family Farm Pork Butt
2 tbsp. brown sugar
1 tsp. garlic powder
1 tsp. salt
1 tsp. pepper
1 tsp. chili powder
½ tsp. cumin
¼ tsp. cayenne pepper
1 small red onion, diced
2 cups beef broth
One 28-ounce can tomato sauce
One 28-ounce can diced tomatoes
½ cup barbecue sauce
Two 14-ounce cans of chili beans
1 tsp. hot sauce, optional



Method

1. In a bowl mix together the brown sugar, garlic powder, salt, pepper, chili powder, cumin, and cayenne.
2. Season the pork roast well on both sides and place into your slow cooker.
3. Add the onion, beef broth, tomato sauce, diced tomatoes, barbecue sauce, chili beans, and hot sauce to the slow cooker.
4. Cover and cook on low for 8-10 hours.
8. Shred the pork using two forks and stir the chili well. Discard bone if included.

Adapted from The Salty Marshmallow



[Garlic Pork Shoulder Roast \(or Picnic Roast\)](#)

Ingredients

4-5 lbs. [Sinclair Family Farm pork shoulder roast](#)
1 head of garlic, separated and peeled
1 tsp. salt
1 tsp. pepper
1 cup water



Method

1. Preheat oven to 300°F.
2. Pierce roast and stuff with garlic cloves. Salt and pepper all over. Place in a baking pan and pour in the water.
3. Place in the oven and roast for 4 to 5 hours for desired tenderness, adding water to the pan as needed.
4. The internal temperature when done should be 145°F - 165°F.
5. Use the leftovers for Simple Chili Verde (recipe below)!



Simple Chili Verde

Ingredients

2 to 3 lbs. Sinclair Family Farm pork shoulder roast leftovers (or a [pork roast](#))
Two 10-ounce cans green enchilada sauce
1/2 cup salsa Verde
One 4-ounce can chopped green chilis
Salt to taste

Base and Toppings

Cooked Rice
Sour Cream



Method

For an uncooked pork roast:

1. In a 5-qt. slow cooker, combine pork, enchilada sauce, salsa Verde, green chiles and salt.
2. Cook, covered, on low until pork is tender, 5-6 hours.
3. Serve with rice. If desired, top with sour cream.

For leftovers:

1. Place all items in a large pot.
2. Warm, covered, over medium heat until hot through.
3. Serve with rice. If desired, top with sour cream.

Adapted from Taste of Home