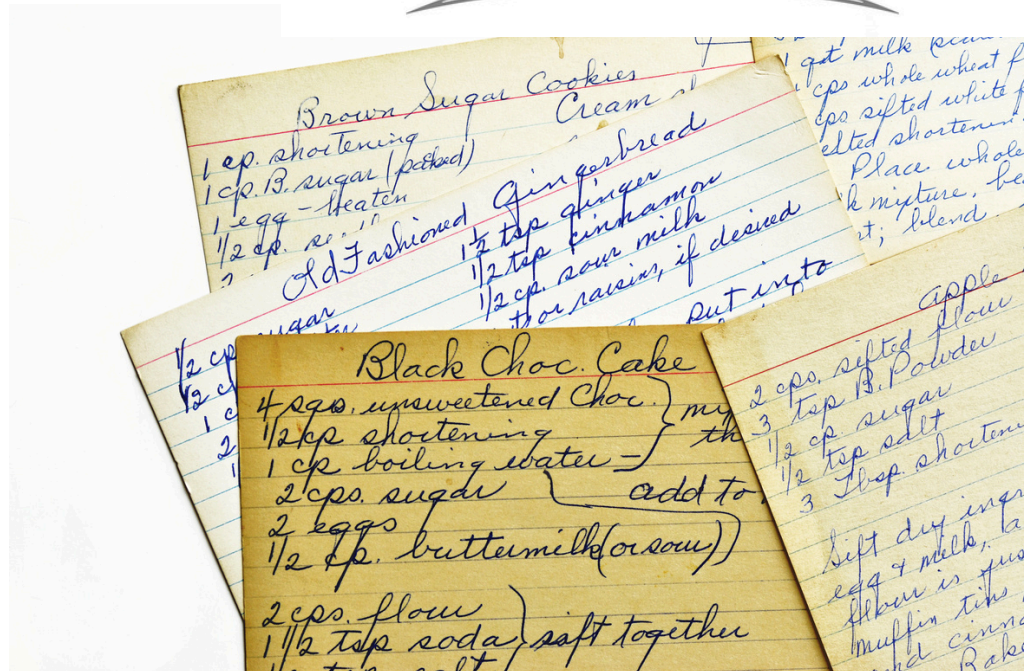




KARIN'S KITCHEN DRAWER

Pork Recipes

2026 COLLECTION

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HUEVOS RANCHEROS WITH CHORIZO **& PORKY REFRIED BEANS**

Ingredients

1/4 large white onion, left whole
 6 Roma tomatoes, cored
 3 to 4 chiles serrano, stemmed
 2 garlic cloves, unpeeled
 Kosher salt
 1 to 2 tbsp. fresh lime juice (optional)
 6 tbsp. lard or bacon fat, divided
 8 oz. **Sinclair Family Farm** Chorizo
 2 (15-oz.) cans black beans, or equivalent amount of
 freshly cooked beans and liquid
 6 large **Carson Valley Meats** eggs
 6 tostadas
 4 oz queso fresco, crumbled
 1 large avocado, sliced



Adapted from Today

Method

1. Place a piece of foil over a medium skillet (preferably cast iron) and heat over high. Place tomatoes, serrano, onion, and garlic and cook, undisturbed, until charred on all sides, 2 to 3 minutes for garlic, 4 to 5 minutes for serrano and onion, 10 to 12 for tomatoes.
2. Transfer to the jar of a blender and add 1 teaspoon salt and puree on low speed until vegetables are broken up. Gradually increase speed to medium-low and puree until salsa is almost smooth but some chunks remain.
3. Transfer to a medium bowl, stir in 1 tablespoon lime juice and season with more salt and more lime juice.
4. Heat 1 tablespoon of lard in the same skillet over medium-high. Cook sausage, breaking up large clumps with a spoon, until browned and fully cooked, 6 to 8 minutes. Transfer to a small bowl, leaving oil behind.
5. Add 3 tablespoons lard and cook remaining chopped onion, stirring occasionally, until lightly browned, about 6 minutes. Add beans and their liquid and bring to a boil and cook, stirring occasionally, until liquid is reduced.
6. Using a potato masher, smash beans until almost no whole beans remain and mixture is thick, smooth, and creamy, like the consistency of sour cream. Remove from heat, taste, and season with salt if necessary, and let cool slightly.
7. Meanwhile, cook the eggs. Heat remaining 2 tablespoons lard in a large nonstick skillet over medium-high. Crack eggs into skillet, leaving space around each one, and cook until whites are set, and edges are crisp, about 4 minutes.
8. Spread about 1/3 cup of beans over each tostada, top with chorizo, egg, salsa, a sprinkle of queso fresco, and avocado slices.

DUTCH OVEN MOUNTAIN MAN BREAKFAST

Ingredients

- 1 lb. **Carson Valley Meats** pork breakfast sausage
- 1 onion, chopped
- 1 clove garlic, minced
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 2 lbs. shredded hash brown potatoes
- 12 **Carson Valley Meats** eggs, beaten
- 16 oz shredded Cheddar cheese



Method

1. Over medium-high heat, warm a 12-inch cast iron Dutch oven on the stove and stir the sausage, onion, and garlic until the sausage is no longer pink and the onion is tender.
2. Stir in the red bell pepper, green bell pepper, and hash brown potatoes until evenly mixed. Cook, stirring occasionally, until the hash browns are hot and the peppers are tender, about 15 minutes.
3. Pour the beaten eggs evenly over the potatoes, letting them sink in.
4. Turn the heat down to medium-low immediately after pouring in the eggs.
5. Stir gently to combine all ingredients.
6. Cook for 8 to 12 minutes, stirring frequently until eggs are scrambled and firm.
7. Sprinkle with Cheddar cheese, cover, and turn off the burner; let it sit until the cheese has melted for about 5 minutes, then serve!

Adapted from All Recipes

LEMONY SPRING PESTO PASTA **WITH ASPARAGUS**

Ingredients

- ½ lb. asparagus, ends trimmed
- 1 lb. pasta, any shape
- ½ cup Pesto Sauce
- ¼ cup chives, finely chopped
- Zest from one lemon
- 1/3 cup mozzarella cheese, cubed
- ¼ cup Parmesan cheese, grated



Method

1. Bring a large pot of salted water to a boil, then add the asparagus. Cook for 3 minutes, then remove with a slotted spoon and place in a bowl of ice water. Let cool, then drain.
2. Bring the same pot of water back up to a boil. Add pasta and cook for 11 minutes, or until al dente, then drain, reserving about 1/4 cup of cooking water.
3. In a large bowl, combine pasta, asparagus, and basil pesto. Toss until pasta is evenly coated with pesto. If the sauce is too thick, add reserved pasta water until it reaches the desired consistency.
4. Add chives, lemon zest and mozzarella, and stir just to combine. Serve with Parmesan cheese. Can be eaten hot, cold or at room temperature.
5. Serve with Love and Sourdough bread.

Adapted from Ahead of Thyme

Add Protein!

Brown your favorite pork sausage variety and toss in before adding the mozzarella.

PEA AND HAM HOCK SOUP

Ingredients

- 1 **Sinclair Family Farm** ham hock, fat trimmed and rindless (skin off)
- 2 cups frozen spring peas
- 2 medium potatoes, peeled and cut in cubes
- 2 big carrots, peeled and chopped
- 3 celery stalks, chopped
- 1 onion, chopped
- 2 tbsp. olive oil
- 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. Add carrots, potatoes, frozen peas, ham hock and spices and water.
2. Bring to the boil. Reduce heat and simmer for 50-60 minutes, until the vegetables are cooked and the ham hock is very tender. Remove pan from heat. Remove ham hock and allow it to cool
3. Cut meat from the bone and shred finely. Blend the soup until smooth with a hand blender.
4. Bring soup slowly back to the boil. Reduce heat and simmer. Add ham meat.
5. Top with pepitas (pumpkin seeds)
6. Serve with Love and Sourdough bread

Adapted from Cookpad



HONEY GLAZED HAM

Ingredients

10 lb. **Carson Valley Meats** bone-in ham fully cooked

For Ham Glaze

1 cup **Misbeehaven Farm** honey

½ cup unsalted butter (1 stick)

½ cup brown sugar

1 tbsp. garlic powder

½ tbsp. freshly cracked black pepper

For Baking Ham

1 cup chicken broth for basting



Method

1. Preheat oven to 325°F. Place the ham, cut side down, on a roasting pan and tent with foil. Bake for 1 hour. Prepare your glaze while it bakes.
2. Melt butter for glaze in 30-second intervals in the microwave until fully melted. Add all glaze ingredients to a small mixing bowl. Thoroughly mix to fully combine.
3. Carefully remove the roasting pan from the oven after baking for an hour. Leave the oven on. Remove foil. Brush the outside with the honey brown sugar glaze.
4. Separate slices and brush the inside of each slice with honey ham glaze.
5. Pour 1 cup of chicken broth into the bottom of the roasting pan. This keeps it moist and lets you baste if needed.
6. Return the roasting pan to the oven. Do not cover.
7. Bake for an additional 30 minutes. Serve and enjoy!

Adapted from Sunday Supper Movement

FRESH HAM WITH ROSEMARY, GARLIC, LEMON AND CHERRY GLAZE

Ingredients

One **Carson Valley Meats** 8½-pound bone-in fresh ham
 1 medium lemon, finely zested
 1/4 cup olive oil
 1/4 cup fresh rosemary leaves, minced
 6 medium cloves garlic, cut in half
 Kosher salt and freshly ground black pepper
 1/2 cup honey
 1/4 cup water
 1/4 cup white wine vinegar
 1/4 cup white wine
 1/2 cup chicken broth
 2 tsp. unsalted butter, softened
 2 tsp. all-purpose flour
 2 tbs. Amarena cherries



Adapted from Today

Method

Day before cooking and serving:

1. Set the ham in a large heavy-duty roasting pan, with the bone standing straight up. Use a sharp knife to score the fat in a 1-inch diamond pattern, cutting only about 3/4 of the way through.
2. Peel the zest from the lemon with a lemon zester and combine the zest, olive oil, rosemary, garlic, 1 tablespoon salt, 1 teaspoon pepper and honey. Rub the mixture all over the ham. Refrigerate 12 to 24 hours.

Cooking day:

1. Position a rack in the oven so the ham sits as high as possible, with at least 2 inches of space above for air circulation. Preheat the oven to 350°F.
2. Take the ham out of the refrigerator and let it come to room temperature for at least 45 minutes. Pour the water and vinegar in the bottom of the roasting pan. Keep the ham covered with the foil and roast for 3 hours.
3. Remove foil and add the honey to the bottom of the pan. Continue roasting, basting every 15 minutes or so, until the ham is well browned and an instant-read thermometer inserted in the center of the meat registers 170°F.
4. Pour the pan drippings into a bowl, scraping all the good bits from the bottom, and let sit until the fat rises to the top, and then skim off the fat.
5. Pour the skimmed drippings into a saucepan and set the pan over medium heat. Whisk in the wine, broth and 1/2 cup water and bring to a boil.
6. Meanwhile, use a fork to mash the butter and flour in a small bowl or ramekin into a thick paste. Whisk the cherries into the sauce, then add the butter paste in parts, whisking until the paste dissolves and the sauce simmers and thickens. Serve the sauce with the ham.

COFFEE RUBBED PORK CHOPS

INGREDIENTS

Coffee Rub (recipe below)

4 bone-in loin pork chops

INSTRUCTIONS

1. Preheat the grill.
2. Rub both sides of the pork chops generously with the coffee rub.
3. Grill the pork chops over medium heat for about 5 to 7 minutes per side.
4. Let the chops rest covered with aluminum foil before serving.



For this recipe, we like: **Alpen Sierra's** French Roast or Dolomiti Blend coffee.

COFFEE RUB

INGREDIENTS

- 2 tbsp.** ground dark roast coffee
- 1 tbsp.** brown sugar
- 1 tbsp.** garlic powder
- 1 tbsp.** onion powder
- 1 tbsp.** smoked paprika
- 1 tbsp.** salt
- 1 tbsp.** cracked black pepper
- 1 tsp.** chili powder
- 1 tsp.** ground cayenne

METHOD

1. Mix all ingredients together in small bowl.
2. Rub mixture into the surface of brisket, steak, ribs, pork chops, pork tenderloin or mix into burgers.
3. Store remaining rub in air-tight container.

PORK ROAST WITH SAUSAGE, FRUIT AND NUT STUFFING

INGREDIENTS

- 1/4 cup** walnuts halves
- 1/4 cup** pine nuts
- 1 cup** brandy
- 12** dried apricots
- 12** prunes (pitted)
- 1 tsp.** clementine zest
- 1 lb.** Italian sausage
- 1/4 cup** olive oil
- 4** garlic cloves
- 2 lb.** pork loin
- 1/2 tsp.** thyme
- 1 1/2 tsp.** rosemary

METHOD

1. Preheat oven to 350. Place nuts in a pie plate and bake until lightly toasted (3 minutes)
2. Simmer brandy in a saucepan. Add apricots, then cover and simmer for 2 minutes. Add prunes and clementine zest. Remove from heat and let stand for 20 minutes. Transfer fruit with slotted spoon to cookie sheet. On moderate-high heat, simmer brandy for 7 minutes. Cut apricots and prunes into quarters.
3. Cook sausage over moderate heat in medium skillet until no pink remains (5 minutes). Transfer sausage to food processor and grind until fine. Move to large bowl.
4. Heat 2 tbsp. of olive oil in skillet. Add the garlic and cook over medium heat for 3 minutes. Add garlic, nuts, apricots, prunes and brandy to sausage and season with salt and pepper.
5. Carve a 3-inch pocket along the length of the pork loin. Fill the pocket with stuffing. Place the pork loin on a baking sheet. Rub the remaining 2 tbsp. of olive oil onto the pork. Sprinkle with thyme and rosemary and season with salt and pepper.
6. Tightly roll the tenderloin around the filling and tie with kitchen string to keep it closed. Bake for 25 to 30 minutes until the thickest part reaches 160 degrees. Transfer the pork loin to a carving board and let rest for 15 to 20 minutes.



BISCUITS AND GRAVY

INGREDIENTS

- 1 lb. Carson Valley Meats** 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** (See our recipe below!)



METHOD

1. Brown sausage in large skillet over medium-high heat until no longer pink. Add butter to the pan and stir until melted.
2. Sprinkle flour over the sausage and stir for 2 minutes.
3. Pour milk into sausage and flour mixture slowly, whisking constantly until smooth.
4. Whisk in the seasonings. Taste the gravy and adjust seasoning if necessary.
5. Serve immediately with your favorite biscuits. (See our fave below!)

Adapted from the Salty Marshmallow

OUR FAVORITE DROP BISCUITS

Ingredients

- 2 cups all-purpose flour
- 2½ teaspoons baking powder
- 1 teaspoon kosher salt
- 1 tablespoon sugar
- ⅓ cup butter, grated
- 1 cup milk plus more ONLY as needed



Method

1. Preheat the oven to 425°F. In a mixing bowl, stir together the flour, baking powder, salt, and sugar.
2. Grate the butter and dump it into the bowl with the dry ingredients.
3. Use a fork to mix in the cold butter pieces until the mixture resembles a coarse meal with little pea size or smaller lumps throughout.
4. Gradually stir in milk – do not dump all the milk in at once! Add just enough milk until the dough pulls away from the side of the bowl. It should still look somewhat dry and be a bit sticky.
5. Scoop the dough using two soup spoons onto a parchment-lined baking sheet. Bake for 12-14 minutes in the preheated oven, until the biscuits are golden brown.

Adapted from Barefoot in the Kitchen

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 **Carson Valley Meats** 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 (71 degrees C).
4. Serve hot and enjoy!

Adapted from All Recipes

PORK CHOPS WITH MUSHROOM GRAVY

Ingredients

- 4 **Carson Valley Meats** 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 fresh thyme, stems removed and
chopped
- 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.

GRILLED PORK TENDERLOIN

Ingredients

1 ½-2 lbs **Carson Valley Meats** 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** honey



Method

1. Pat pork shoulder 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 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 ROAST

Ingredients

3 to 5 lbs **Carson Valley Meats** 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 degree oven for 30 to 45 minutes. Reduce the oven temperature to 350 degrees 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 **Carson Valley Meats** pork spareribs
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

SLOW ROASTED PORK SHOULDER ROAST

Ingredients

3-4 lbs **Carson Valley Meats** boneless pork shoulder roast
3 tbsp garlic powder
2 tbsp brown sugar
2 tsp kosher salt
1 tsp ground pepper
1 tsp smoked paprika
3 tbsp butter



Method

1. Preheat the oven to 250°F and cover a baking sheet with tin foil. Then, set a wire rack on top of the tin foil.
2. Prepare the dry rub by adding the garlic powder, brown sugar, kosher salt, ground pepper, and paprika into a bowl and mix.
3. Next, sprinkle the dry rub over the roast and massage the dry rub into the meat. Be sure the whole roast is covered in dry rub.
4. Heat a large pan or cast-iron skillet over medium/high heat. Add butter. When the butter has melted and is sizzling add the roast to the pan and cook on each side of the roast for 2-3 minutes or until brown.
5. Carefully remove the roast from the pan and transfer it onto the wire rack on the baking sheet.
6. Bake the roast at 250°F for 7-8 hours or until the internal temperature reaches 200°F

Adapted from Fit Foodie Finds

HAM, BACON AND SPINACH FRITTATA

INGREDIENTS

6 large Carson Valley Meats eggs
1/4 cup heavy cream
1 tsp. salt, divided
4 slices Carson Valley Meats thick-cut bacon, cooked and chopped
1/4 tsp. black pepper
2 cups baby spinach
2 cloves garlic, minced
2 tsp. fresh thyme
Drizzle of olive oil
1 cup shredded cheese
1 cup Carson Valley Meats ham, cubed



INSTRUCTIONS

1. Preheat the oven to 400°F.
2. Whisk the eggs, heavy cream and 1/2 teaspoon salt together in a small bowl.
3. Drizzle olive oil or bacon grease into an oven-safe pan or cast-iron skillet. Add the spinach, garlic and thyme and cook, stirring, until the spinach wilts. Add the bacon back to the pan and stir to even.
4. Spread the vegetables into an even layer. Sprinkle the cheese on top and let it start to melt.
5. Pour the egg mixture over the vegetables and cheese. Tilt the pan to make sure the eggs settle evenly over all the vegetables. Cook for two minutes, or until the eggs at the edges of the pan begin to set.
6. Bake until the eggs are set, 8 to 10 minutes. To check, cut a small slit in the center of the frittata. If raw egg runs into the cut, bake for a few more minutes. Remove from the oven when the eggs are set.
7. For a crispy top, broil the frittata for 1 minute.
8. Let cool for 5 minutes, slice into wedges and serve.

Adapted from Love and Lemons