



# 2011 PRICE LIST

## ■ SAUSAGES

\$8.00/lb links, \$7.50/lb bulk  
 Sweet Italian links  
 Hot Italian links  
 Andouille links  
 Mild breakfast bulk (for patties)  
 Andouille in bulk  
*Sausages packages are approximately 1lb each*

■ Ground Pork  
 1lb package \$6.00/lb  
*Great for meatloaf or sauces!*

■ Ground Beef  
 1lb package \$6.00/lb

■ Shoulder Roast \$7.50/lb

■ Butt Roast \$6.50/lb

■ Sirloin Chops \$8.00/lb

■ Smoked Hocks \$5.00/lb

■ Smoked Shanks \$6.00/lb

■ Spareribs \$6.50/lb

■ Chops \$7.50/lb

■ Ham Steaks \$9.00/lb

*Please specify with or without nitrates*

■ Nitrate-free Bacon \$9.00/lb  
*Specify 1/2 lb, 1lb or 1-1/2 lb*

■ Nitrate-free Bacon Ends  
 \$5.00/lb

■ Organs & Extras

Heart \$5.00/lb

Kidneys \$2.00/lb

Livers \$3.00/lb

Tails \$3.00/lb

Trotters \$4.50/lb

Leaf Lard \$2.00/lb (*leaf lard is unrendered - instructions will be included for rendering yourself*)

■ Bone In Loin Roast \$6.50/lb  
 (reg. \$8.00/lb)

Orders are placed by package, so please indicate how many packages you would like. There is a 5% delivery charge per order. All cuts are freshly processed, however, they will be frozen to ensure safe handling.

Thank you for your continued support!

### CUSTOM-BUTCHERING:

In addition to our usual offerings, we can provide specialty cuts with enough notice (i.e. fresh hams, fresh bellies, organs, lard, etc.)

Please inquire if interested in buying a whole or half pig.

Please place orders by emailing Meaghan at

meaghan.swetish  
 @brownboarfarm.com

or by calling  
 781-545-6065

## WINTER SALE!

### BACON ENDS TWO WAYS

#### Clam chowder

3 oz bacon, diced  
 3 stalks celery (with leaves), diced  
 4 cups clam juice  
 2 cups whole milk  
 Salt and lots of freshly ground pepper  
 Paprika for garnish

1 large yellow onion, diced  
 3 cups potatoes, peeled and cubed  
 3 cups chopped fresh clams, drained, liquid reserved  
 4 cups light cream

**Preparation:** Fry bacon over moderate heat until brown & crisp. Remove from pan and add onions & celery to drippings, and cook until they are wilted and golden. Add the bacon, celery & onions to a soup kettle, along with the potatoes and clam juice. Bring to a rapid simmer, then reduce heat and cook until potatoes are tender. Stir in the milk & cream and heat without boiling. When hot, add the clams and cook for another 5 minutes without boiling. Season with salt and pepper.

#### Fettuccine alla Carbonara

1/2 lb fettuccine  
 1/4 cup heavy cream  
 2/3 cup grated Parmesan  
 Salt & pepper to taste

1/4 cup melted butter  
 2 egg yolks  
 1/2 lb bacon ends

**Preparation:** Add fettuccine to salted boiling water. While pasta cooks, whisk together melted butter, cream and egg yolks. Meanwhile, cook the bacon ends in a large skillet. Add cooked and drained pasta to skillet, pour butter & cream mixture over pasta and add 1/3 cup grated Parmesan. Toss thoroughly over low heat until well coated. Season to taste with salt & pepper.