



**“THINKING OUTSIDE THE BARN”
RECIPE BOOK**

Volume 1



OUR STORY



The Wood family of Siler City, North Carolina, has been preparing meats for four generations. That's why their commitment to serving up America's best BBQ can't be compromised.

Brothers Twig and Craig Wood have invested in the development of a modern manufacturing facility to produce old-fashioned goodness.

Their mission is to deliver real pit-cooked BBQ like you would prepare if you wanted to make the commitment of time and labor.

Brookwood Farms' products are featured on the menus of some of America's favorite restaurants, major sports venues, noncommercial operations, and chains.

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HILLBILLY CHEESESTEAK EGGROLLS

A fresh take on classic eggrolls with a Southern flair, centered around Brookwood Farms chopped beef BBQ.



INGREDIENTS

- 12–14 egg roll wrappers
- 1 egg whisked with 1 Tbsp. water
- 1 qt. oil for frying (vegetable or canola oil)
- 1 Tbsp. olive oil

Filling

- 6 oz. mushrooms, sliced
- 1 green pepper, sliced
- 4–5 pickled jalapeños, sliced
- 1 lb. Brookwood Farms chopped Beef Brisket BBQ (11011)
- 2 cups cheese of choice (we used Pepper Jack)

INSTRUCTIONS

1. Heat a skillet over medium-high heat. Add olive oil, add mushrooms. Sauté for 2–3 minutes. Add green pepper and jalapeños. Sauté for 1 minute. Remove from skillet.
2. Add green peppers, jalapeños, and mushrooms to a food processor and pulse a few times until roughly chopped. Alternatively, you can chop by hand.
3. Place chopped vegetable mix in a bowl and toss with 1 lb. of beef BBQ until mixed.
4. Position an egg roll wrapper with one point towards you. Line the center with 2 Tbsp. cheese and top with ¼ cup BBQ mixture. Fold bottom corner over filling, then continue to roll up, firmly folding sides toward center over filling as you roll. Seal edges with egg wash. Repeat with remaining wrappers and filling.
5. To fry: heat oil in a stockpot or deep-fat fryer to 350°F or medium–high heat. Fry egg rolls, in batches, 3–4 at a time until golden brown, turning egg rolls a few times while frying. Drain on paper towels.
6. Serve with Brookwood Farms Texas BBQ sauce, ranch dressing, or BBQ Ranch (1 part BBQ sauce to 1 part Ranch.)





PORK BELLY HASH LETTUCE WRAPS

Pan-seared pork belly, sweet potatoes, and caramelized onions.



INGREDIENTS

- 6–8 butter lettuce cups
- 4 oz. Brookwood Farms Pork Belly, chopped (15016)
- 1 sweet potato, peeled and chopped
- ½ yellow onion, chopped
- 1 Tbsp. olive oil
- ½ tsp. salt
- ½ cup brown sugar

INSTRUCTIONS

1. Peel apart stock of butter lettuce until you have 6–8 cups (cut stock off ends).
2. Heat oil in a medium saucepan on medium–high heat.
3. Add onions, sweet potato, and salt. Cook for 4–5 minutes, until beginning to brown.
4. Add pork belly and continue to cook along belly to sear.
5. Add brown sugar and continue to cook, stirring constantly (about 3 minutes).
6. Remove from heat and serve inside lettuce cups.





REDNECK REUBEN

Brookwood Farms Beef Brisket, topped with coleslaw and cheddar cheese, sandwiched between two pieces of Texas toast with BBQ Thousand Island dressing



INGREDIENTS

4 oz. Brookwood Farms Beef Brisket, sliced
(11090, 11091)

2 oz. coleslaw

2 slices cheddar cheese

Texas toast

BBQ Thousand Island Dressing

1 cup mayonnaise

1/4 cup ketchup

3 Tbsp. Brookwood Farms
Texas Western BBQ Sauce (19008)

2 Tbsp. sweet pickle relish

INSTRUCTIONS

1. Make BBQ Thousand Island dressing by mixing ingredients in a small bowl, then set aside.
2. Heat panini press or pan.
3. Butter outside of Texas toast and apply BBQ Thousand Island dressing to the inner side.
4. Assemble sandwich: Texas toast, brisket, cheese, coleslaw.
5. Press sandwich using a panini press, or pan fry until cheese begins to melt.
6. Cut in half and serve immediately.





OYSTER HOISTER

A sweet and savory dish with peaches, peppercorn, and Brookwood Farms Sliced Brisket.



INGREDIENTS

12 oysters, cleaned

1 lb. Brookwood Farms Sliced Brisket
(11091)

Peach Mignonette Sauce

1 cup chopped peaches

½ cup minced shallots (about 2½ oz.)

¼ cup white vinegar

¼ cup clear, unseasoned rice vinegar

⅛ tsp. sugar

⅛ tsp. salt

1¼ tsp. finely crushed white peppercorns
(do not use pre-ground or powdered
white pepper)

INSTRUCTIONS

1. Construct the peach mignonette sauce: add all ingredients to a bowl and mix together.
2. Let sauce marinate in the refrigerator, covered, for a minimum of 4 hours.
3. Once sauce is set, chop sliced brisket into small cubes.
4. Heat brisket on flattop with moisture for 2 minutes or until warm.
5. While the brisket is heating, steam the oysters.
6. Construct oyster: top steamed oyster with chopped brisket, then top with peach mignonette sauce. Serve immediately.





SPRING PORK TACOS

A delicious rethinking of classic tacos. Brookwood Farms Pork BBQ and watermelon salsa will make this a family favorite.



INGREDIENTS

2 6" white corn tortillas
6 oz. Brookwood Farms Pork BBQ
(12105, 15015)
¼ cup cabbage, shredded, angel hair style
¼ cup feta cheese

Watermelon Salsa

½ cup watermelon, diced small
½ cup yellow tomatoes, diced small
1 jalapeño, seeded, minced
1 red onion, small, finely chopped
Juice of 1 lime
¼ tsp. salt
½ tsp. pepper
1 Tbsp. cilantro, cleaned, chopped

INSTRUCTIONS

1. In medium bowl, combine ingredients for watermelon salsa and set aside.
2. Heat pork BBQ on flattop with moisture.
3. Warm tortillas according to package directions.
4. Take each tortilla and layer Brookwood Farms BBQ, cabbage, salsa, and feta cheese, and serve hot.





BANH MI

A Vietnamese classic sandwich with pork carnitas, cilantro sprigs, and a signature coleslaw. Great flavor for any occasion.



INGREDIENTS

Slaw

- ½ cup water
- ¼ cup sugar
- ¼ cup distilled white vinegar
- ½ cup julienned carrot
- ¼ cup julienned yellow onion
- ½ cup julienned cucumber
- ½ tsp. sea salt

Sandwich

- 1 (10") baguette
- 2 Tbsp. mayonnaise
- 8 oz. Brookwood Farms Pork Carnitas (15006)
- 1 tsp. soy sauce
- Fresh cilantro sprigs
- Freshly ground black pepper
- Asian-style chili oil

INSTRUCTIONS

Make the Coleslaw

1. Combine water, sugar, and vinegar in a bowl. Add the carrot, onion, and cucumber. Mix well and season with salt. Set aside to marinate for 30 minutes.
2. Meanwhile, heat the pork carnitas on the stove top with moisture.

Make the Sandwich

3. Preheat oven to 400°F. Slice the baguette open lengthwise, and spread mayonnaise on inside of baguette.
4. Arrange the baguette on a baking sheet and bake until hot and crusty—about 5 minutes.
5. Remove the baguette from the oven and immediately fill with the pork carnitas; top carnitas with 1 tsp. soy sauce, ½ Tbsp. cilantro, ground pepper, chili oil, and coleslaw, and serve immediately.





PORK BELLY BALSAMIC BLAZE APPETIZER

A great light and savory appetizer.

Brookwood Farms Pork Belly helps bring this spicy dish to life.



INGREDIENTS

4 oz. Brookwood Farms Pork Belly (15016)
cut into 1" cubes

½ cucumber, peeled, seeded, julienned

½ carrot, peeled, julienned
("matchstick" cut can be used)

½ mango, peeled, seeded, julienned

3 oz. jicama, peeled, julienned

Mango chutney, purchased at your local supplier

Red pepper flakes

Balsamic glaze

Vegetable oil

Wonton wrappers, fresh

Seasoned salt (we used mango chili salt seasoning)

INSTRUCTIONS

1. Combine julienned vegetables in a bowl and refrigerate until serving.
2. In a small bowl, take ½ cup mango chutney and 1 Tbsp. red pepper flakes. Mix thoroughly. Set aside until serving.
3. Preheat oil in a medium skillet, place wontons evenly around, and fry until slightly brown. Drain on cooling rack and sprinkle with seasoned salt. Set aside.
4. In same skillet, on medium heat, place pork belly cubes and fry until edges look crisp.
5. To plate: take two to three seasoned wontons and spread chutney evenly on top. Place seasoned wonton on plate, then spoon about 1 Tbsp. of vegetable mixture in center, then finish with 4–5 pork belly cubes, drizzle with about 1 tsp. balsamic glaze. When finished assembling wontons, serve immediately.





SUNRISE PORK TACOS

*A breakfast taco to start the day off with something delicious.
Brookwood Farms Pork Style Carnitas makes this morning meal a sure winner.*



INGREDIENTS

- 1 lb. Brookwood Farms Pork Carnitas (15006)
- 2 Tbsp. vegetable oil
- 1 cup diced green chilies
- 6 large or extra large eggs
- ¼ cup diced onions
- 6–8 corn tortillas
- Salt and pepper to taste
- Cotija Mexican cheese, cilantro, lime, or your favorite condiment for garnish

INSTRUCTIONS

1. Heat oil over medium heat in large frying pan.
2. Lightly sauté onions to an almost clear color, then add diced green chilies. Cook for 5 minutes.
3. Add Brookwood Farms Pork Carnitas, mix, and continue to cook until thoroughly heated. Cover and keep warm on low heat.
4. Whisk eggs in a mixing bowl.
5. In a medium frying pan cook eggs until done.
6. Wrap 6–8 corn tortillas in a paper towel and heat in the microwave for 45 seconds.
7. Plate and serve with your favorite condiment.





THE STEPHEN BURGER

Velveeta cheese burger topped with beef brisket, BBQ sauce, onion rings, fried egg, and pickles, sandwiched between a buttered kaiser roll.



INGREDIENTS

Kaiser roll
1 Tbsp. melted butter
4 oz. ground beef
¼ tsp. salt
¼ tsp. pepper
¼ tsp. parsley, cleaned and chopped
1 slice Velveeta cheese
4 oz. Brookwood Farms Beef Brisket, sliced
(11090, 11091)
2 Tbsp. Brookwood Farms Texas Western
BBQ Sauce (19008)
2 onion rings
1 egg
3–4 pickle chips

BBQ Thousand Island Dressing

1 cup mayonnaise
¼ cup ketchup
3 Tbsp. Brookwood Farms
Texas Western BBQ Sauce (19008)
2 Tbsp. sweet pickle relish

INSTRUCTIONS

1. Butter the inside of the kaiser roll and toast both sides on flattop, set aside.
2. Combine BBQ Thousand island dressing ingredients, set aside.
3. Mix ground beef, salt, pepper, and parsley together and press into a 1" patty.
4. Cook beef patty on flattop 3–5 minutes on each side.
5. Fry onion rings. Fry egg, over easy.
6. Fry onion rings according to directions and fry egg.
7. Bring brisket to temperature on flattop with a little water, or in oven.
8. Assemble sandwich in order: bun heel, burger with cheese, brisket, BBQ dressing, egg, onion rings, pickles, then the bun crown. Serve immediately.





MAPLE PORK BELLY ICE CREAM

A delicious dish with homemade ice cream and Brookwood Farms Pork Belly candy.



INGREDIENTS

Ice Cream

- 3 egg yolks
- ¼ cup sugar
- ¼ tsp. salt
- 1 cup whole milk
- 1 cup maple syrup
- 2 cups heavy cream

Pork Belly Candy

- 2 Tbsp. unsalted butter
- 2 cups sugar
- 1 cup Brookwood Farms Pork Belly, diced (15016)
- 1 tsp. baking soda

INSTRUCTIONS

Make the Ice Cream

1. In a large saucepan, whisk egg yolks, sugar, and salt in a bowl until blended well. Then whisk in milk.
2. Cook over low–medium heat, stirring, until almost simmering and mixture thickens. Remove from heat and stir in the maple syrup. Transfer to a bowl and refrigerate until cold, about 30 minutes.

Make the Pork Belly Candy

3. Butter a rimmed baking sheet and set aside.
4. In a medium skillet, cook diced pork belly over medium–high heat until the outsides begin to crisp, about 5–8 minutes. Transfer to paper towels to drain, and let the pork belly cool.

5. In a medium saucepan over medium–high heat, cook the sugar, stirring constantly, until it melts and turns golden, about 4–6 minutes. Remove from heat and immediately stir in the butter. Stir in the baking soda, then the pork belly. Working quickly, pour onto prepared baking sheet and let cool until set, about 15 minutes. Break into small pieces.
6. Stir the cream into chilled custard and pour into the ice cream maker. Stir in the pork belly candy pieces (or use them later as a topping). Transfer mixture to an airtight container. Let freeze until firm, at least 2 hours.





SHEPHERD'S "Q" T PIE

*Brookwood Farms Pulled Beef Brisket is the centerpiece of this unique
BBQ-inspired shepherd's pie.*



INGREDIENTS

- 1 lb. Brookwood Farms Pulled Beef Brisket (11141)
- 1 can cream of mushroom soup
- ½ can beef broth
- 1 cup frozen peas/carrots mix
- 4 cups mashed potatoes
- 4 Tbsp. butter

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Butter a 13" x 9" baking dish.
3. Place brisket into a large mixing bowl.
4. In a small bowl, mix together cream of mushroom soup and beef broth.
5. Pour mixture over brisket and toss until evenly distributed.
6. Fold in frozen peas/carrots.
7. Pour mixture into the baking pan.
8. Top with mashed potatoes and add a couple tabs of butter on top.
9. Bake for 35–40 minutes, let rest for 10–15 minutes, and serve.





PIG PICKIN' PIZZA

A Southern take on an Italian classic. Delicious Brookwood Farms Pork BBQ and Texas Western BBQ sauce make this pizza one of a kind.



INGREDIENTS

14"-16" par-baked pizza crust or a fresh
14"-16" pizza crust

4 oz. Brookwood Farms Texas Western BBQ
Sauce (19008)

6 oz. Brookwood Farms Pork BBQ (12105)

1 cup 70/20/10 blend of cheddar/mozzarella/
provolone

4-5 oz. coleslaw

8-10 fried pickle chips

Chives (garnish)

Parmesan cheese (garnish)

INSTRUCTIONS

1. Place pizza crust on pizza stone or baking sheet.
2. Top crust with BBQ sauce, spread evenly, leaving 1 inch around the crust.
3. Top pizza with cheese and pork BBQ.
4. Cook in oven at 400°F for 12-15 minutes, or until cheese is melted and crust becomes golden brown.
5. Let the pizza cool slightly and cut into 8-10 slices.
6. Add a ½-oz. scoop of coleslaw to the center of each slice.
7. Top with a fried pickle chip, chives, and a dusting of Parmesan.





SWEET PURPLE PIG BBQ SANDWICH

A great BBQ sandwich with spicy purple coleslaw and Brookwood Farms BBQ, served on a toasted doughnut, will be a hit at any table.



INGREDIENTS

- 4 oz. Brookwood Farms Semi-Dry Pork BBQ (12105)
- 2 glazed doughnuts, warmed in a panini press
- 2 oz. Spicy Purple Slaw (see right)
- 2–3 pickled jalapeño slices

Spicy Purple Coleslaw

- ½ head purple cabbage, shredded
- ½ yellow onion, chopped
- 1 cup mayonnaise
- ¼ cup brown mustard
- ½ lemon, juiced, or 1 Tbsp. lemon juice
- ½ tsp. celery seed
- Several dashes hot sauce
- ½ tsp. salt and pepper, to taste

INSTRUCTIONS

1. Mix all slaw ingredients in bowl and chill in fridge for a minimum of 1 hour.
2. When slaw is ready, heat BBQ pork in a pan until warm.
3. Lightly press two doughnuts in a preheated panini press, or a flattop grill with press.
4. To assemble the sandwich, place warmed doughnut on serving dish, top with pork BBQ, slaw, jalapeños, and second doughnut, and serve hot.





SMOKED BRISKET STUFFED MAC AND CHEESE

Brookwood Farms Pulled Brisket and Texas Western BBQ Sauce will make this mac and cheese the center of conversation.



INGREDIENTS

1 lb. Brookwood Farms Pulled Brisket (11141)

¼ cup Texas Western Barbeque Sauce (19008)

Jumbo pasta shells, cooked al dente, drained

¼ cup panko bread crumbs, toasted

Chives, chopped

Sauce

3 Tbsp. butter

3 Tbsp. flour

2 cups milk

2 tsp. Dijon mustard

2 tsp. Worcestershire sauce

1 cup sweet peppers, cleaned and diced, divided

½ lb. cheddar cheese, shredded

½ lb. Pepper Jack cheese, shredded

Salt and pepper to taste

INSTRUCTIONS

1. Stuff brisket into cooked pasta shells. Place into a holding pan until ready to serve.
2. In a medium saucepan over medium-high heat, melt butter. Whisk in flour and cook for at least 2 minutes. Slowly whisk in milk and cook for about five minutes. When sauce has thickened, remove from heat and whisk in mustard, Worcestershire sauce, half of the peppers, and cheese. Stir until cheese has melted. Keep warm, stirring often until ready to serve.
3. When serving, place stuffed shell on plate, dress with Texas Western Barbeque Sauce and desired amount of cheese sauce. Garnish with remaining peppers, chives, and panko bread crumbs, and serve hot.





BRISKET HASH

Brookwood Farms Beef Brisket will make this classic hash a delight for any lunch or dinner.



INGREDIENTS

- 6 oz. Brookwood Farms Beef Brisket (11090), sliced and chopped into ½" cubes
- ½ cup redskin potatoes, cubed
- 2 Tbsp. olive oil
- 2 sprigs fresh thyme
- ¼ cup green bell pepper, diced
- ¼ cup yellow onion, diced
- 1 Tbsp. olive oil
- 1 tsp. salt
- 1 tsp. pepper
- 1 egg, fried sunny side up
- ¼ cup Brookwood Farms Texas Western BBQ Sauce (19008)
- ¼ cup chopped chives

INSTRUCTIONS

1. Heat oven to 375°F. Toss redskin potatoes in olive oil, season with salt, pepper, and thyme. Roast on roasting pan in the oven for 30–40 minutes, flipping every 10 minutes.
2. Meanwhile, sauté peppers and onions in olive oil until they begin to soften, about 6 minutes. Season with salt and pepper. Add cubed brisket and cook until heated.
3. To construct hash, top plate with roasted potatoes, then brisket pepper mixture, top with fried egg and chives, then drizzle with BBQ sauce.





BBQ PULLED PORK STUFFED SWEET POTATO

This recipe courtesy of the 2017 St. Charles cooking competition, sponsored by Brookwood Farms School Commodity Program.



INGREDIENTS

2 large sweet potatoes	9 oz. Brookwood Farms Pork Carnitas (15006)
1 tsp. chili powder	
1 tsp. paprika	Sour cream (optional)
2 cups ketchup	Shredded cheddar cheese (optional)
1 cup water	
½ cup apple cider vinegar	
6 Tbsp. light brown sugar	
5 Tbsp. sugar	
½ Tbsp. fresh ground black pepper	
½ Tbsp. onion powder	
½ Tbsp. ground mustard	
1 green onion, thinly sliced	

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Bake sweet potatoes for 45 minutes, or until potatoes are tender.
3. While potatoes are baking, make the BBQ sauce by combining remaining ingredients, except green onions and pork, in a medium sauce pan.
4. Heat sauce over medium heat, stirring occasionally (so sugar doesn't stick to the bottom of the pan and burn) until it comes to a boil. Boil for 1–2 minutes.
5. Reduce heat to a simmer and cook for 30 minutes. Remove from heat.
6. Place pork in a small saucepan and add enough BBQ sauce to coat pork well. Heat over low heat until pork is hot.
7. Cool and refrigerate leftover sauce for future use. It will keep for a week.
8. Slit each potato and spread open. Top with the BBQ pork and green onions.
9. Optional: serve topped with sour cream and shredded cheddar cheese.





NATIONAL BBQ MONTH MONSTER SANDWICH

Celebrate National BBQ Month with this hearty sandwich, made with three varieties of Brookwood Farms BBQ.



INGREDIENTS

- 1 brioche bun, toasted
- 4 oz. Brookwood Farms Pork BBQ, hand pulled (12101)
- 3 oz. Sliced Beef Brisket (11091)
- 2 slices Swiss cheese
- 2 strips Brookwood Farms Pork Belly (15016)
- 2 oz. coleslaw, mayonnaise-based
- ¼ cup BBQ potato chips, lightly crushed

INSTRUCTIONS

1. Heat all Brookwood Farms products to temperature as indicated in instructions.
2. To construct sandwich: top heel of bun with pork BBQ, brisket, pork belly strips, and cheese.
3. Broil sandwich until cheese is melted.
4. Top with a scoop of slaw.
5. Sprinkle crushed barbeque potato chips on top. Top with crown of bun, and serve immediately.





PINEAPPLE PORK BELLY SLIDERS

Sweet roasted pineapple relish and Brookwood Farms Pork Belly will transform an ordinary slider into something extraordinary.



INGREDIENTS

- 3 slider buns (toasted)
- 2 Tbsp. jerk mayo (2 parts mayonnaise, 1 part jerk sauce/marinade)
- 4 oz. Brookwood Farms Pork Belly (15016), sliced into 3" strips

Roasted Pineapple Relish

- 1 cup chopped, grilled pineapple
- ½ cup red bell pepper
- ¼ cup shredded purple cabbage
- Juice of ½ lime
- 1 Tbsp. cilantro, chopped

INSTRUCTIONS

1. First, make the pineapple relish. Combine all ingredients for the relish in a bowl and let sit for 20 minutes.
2. Heat pork belly in a skillet on medium heat until it begins to brown. Remove from heat.
2. To construct sliders, spread jerk mayo on inside of the buns. Fill the buns with pork belly strips, then top with pineapple relish, close sliders, and serve warm.





PIMENTO BAR-B-DOG

Hot dogs have never had it so good. With Brookwood Farms Pork BBQ, sriracha sauce, and fresh pimento cheese, these dogs will be a hit.



INGREDIENTS

1 hot dog bun
4 oz. Brookwood Farms Pork BBQ (12105)
3 oz. fresh pimento cheese
Sriracha sauce
Fresh jalapeños, sliced
Spicy pickle spears

INSTRUCTIONS

1. Heat BBQ to temp on stove top.
2. Toast hot dog bun.
3. Fill bun with BBQ.
4. Top with pimento cheese.
5. Drizzle with sriracha sauce, and top with 3 jalapeño slices and 2 spicy pickle spears.





PULLED BEEF BRISKET FLATBREAD

A delicious lunch option for those with a taste for great BBQ.

Brookwood Farms Pulled Brisket and Texas Western BBQ Sauce add just the right flavor.



INGREDIENTS

4 oz. Brookwood Farms Pulled Brisket
(11141)
1 (8") flatbread
½ oz. roasted garlic sauce
2 oz. bacon crumbles
1 oz. caramelized onion
2 oz. Texas Western BBQ Sauce (19008)
2 oz. diced tomatoes
3 Tbsp. sour cream
Chopped cilantro to taste

INSTRUCTIONS

1. Preheat oven to 425°F.
2. Spread thin layer of garlic sauce over flatbread.
3. Spread pulled brisket evenly over entire surface.
4. Spread bacon evenly over entire surface.
5. Spread caramelized onion evenly, then drizzle with BBQ sauce.
6. Top evenly with tomatoes.
7. Place in oven 5–7 minutes.
8. Remove from pan, place on cutting board, and cut desired portions.
9. Place on plate and top with sour cream and fresh cilantro.





PORK CARNITAS CHILE VERDE TACOS

With tasty cabbage slaw and Brookwood Farms Pork Carnitas, this verde taco is a delicious option for lunch or dinner.



INGREDIENTS

Cabbage Slaw

¼ head of cabbage, very thinly sliced
1 tsp. seasoned rice vinegar
Salt and pepper

Filling

1 cup salsa verde
2 yellow onions, chopped
2½ cups chicken stock
1 Tbsp. dried oregano
3½–4 lbs. Brookwood Farms Pork Carnitas (15006)
1 bunch cilantro leaves, cleaned and chopped
Salt

Tacos

16 corn tortillas
1 avocado, peeled, seeded, and chopped
½ cup crumbled Cotija Mexican cheese, or some grated Monterey Jack cheese
Crema fresca
Chopped cilantro leaves for garnish

INSTRUCTIONS

Make the Cabbage Slaw

1. Place thinly sliced cabbage in a medium-sized bowl. Sprinkle with seasoned rice vinegar, salt, and pepper.
2. Toss and let sit for 10 minutes for the cabbage to absorb some of the dressing.

Make the Filling

3. Combine salsa verde, chopped onion, chicken stock, and oregano in a large, thick-bottomed pot.
4. Heat on high heat, bring to a boil, then reduce heat to a low simmer. Simmer for about 20 minutes, then turn off heat and add pork carnitas.
5. Stir in chopped cilantro. Season with salt to taste.

Construct Tacos

6. Warm corn tortillas.
7. Fill tortilla with 3 oz. filling, top with diced avocado, crumbled Cotija or grated Monterey Jack cheese, crema fresca, and seasoned cabbage slaw. Garnish with cilantro.





BRISKET CROISSANT

Sweet caramelized onions and apple butter are a perfect complement to savory Brookwood Farms Sliced Brisket.



INGREDIENTS

- 1 large croissant, sliced in half
- 4 oz. Brookwood Farms Sliced Brisket (11091)
- 2 slices provolone cheese
- 2 oz. caramelized onions
- 1 Tbsp. apple butter

BBQ Thousand Island Dressing

- 1 cup mayonnaise
- ¼ cup ketchup
- 3 Tbsp. Brookwood Farms Texas Western BBQ Sauce (19008)
- 2 Tbsp. sweet pickle relish

INSTRUCTIONS

1. Mix dressing ingredients in a small bowl and set aside.
2. Heat brisket on flattop with moisture for 5–7 minutes, or until warm.
3. Top heel of croissant with sliced brisket, cheese, and caramelized onions.
4. Toast open-faced for 3 minutes or until cheese begins to melt.
5. Spread apple butter on crown of croissant and top sandwich.
6. Toast whole croissant sandwich for additional 2 minutes.





WARM PORK BELLY KALE SALAD

Add Brookwood Farms Pork Belly to this delicious kale salad recipe to make a meal to satisfy.



INGREDIENTS

Brookwood Farms Pork Belly (15016)
2 Tbsp. vegetable oil
2 cups kale, precut
¼ cup walnuts, chopped
¼ cup feta cheese
2 Tbsp. raisins
¼ cup Granny Smith apple, chopped into cubes
Mustard vinaigrette

INSTRUCTIONS

1. Cut pork belly into ½" cubes.
2. Heat oil on medium-high heat in skillet.
3. Fry pork belly for 5–7 minutes or until sides begin to brown, turn off heat, remove pork from oil, and let rest on a towel-lined plate.
4. Put the kale into the still-hot skillet and cook for about 30–40 seconds—until the kale starts to wilt very slightly.
5. Place kale into bowl, top with the pork belly, walnuts, feta, raisins, and apple. Serve with the vinaigrette dressing.





BBQ BRISKET STUFFED MUSHROOMS

A savory appetizer or finger food, using Brookwood Farm's Beef BBQ to make a delicious take on stuffed mushrooms.



INGREDIENTS

1 lb. Brookwood Farms Beef BBQ (11011)
1 cup sharp cheddar cheese, grated, reserve
¼ cup for topping
¼ cup chopped green onions
½ cup panko bread crumbs
Salt and pepper to taste
30 large white mushrooms, stemmed
Parsley for garnish

INSTRUCTIONS

1. Preheat oven to 375°F.
2. Combine BBQ, cheese, green onions, and bread crumbs. Add salt and pepper if needed.
3. Place mushroom caps top down on large baking sheet.
4. Fill caps with BBQ mixture.
5. Sprinkle reserved cheese over caps.
6. Bake 10–15 minutes or until cheese on top has melted.
7. Garnish with chopped parsley.



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For more great recipes, visit brookwoodfarms.com.