



News from Thyme Again Gardens

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Lori's Slow Cooker Pulled Pork

Ingredients:

- 2 medium onions, thinly sliced
- 4 large garlic cloves, thinly sliced
- 1 cup chicken stock or broth
- 1 Tbsp chili powder
- 1 Tbsp salt
- ½ tsp ground cumin
- ¼ tsp ground cinnamon
- 1 3 to 4 lb pork butt or pork shoulder roast (boneless is best, but bone-in works fine too)

Instructions:

1. Place the onions and garlic in an even layer in the slow cooker and pour in the stock/broth.
2. Combine the chili powder, salt, cumin and cinnamon in a small bowl.
3. Pat the pork roast dry with paper towels. Rub the spice mixture all over the pork and place the roast on top of the onions and garlic.
4. Cover and cook 6 hours on high, or 8 hours on low.
5. Turn off the slow cooker and remove pork to a cutting board.
6. Strain liquid from the slow cooker, returning onion mixture to the slow cooker. Set the strained liquid aside.
7. If the pork has a bone, remove and discard it. Using two forks, shred the meat into bite-sized pieces, discarding any large pieces of fat.
8. Return the shredded pork to the slow cooker.
9. Use a spoon to skim and discard the fat from the surface of the strained cooking liquid, and then add ¼ cup of the liquid at a time to the slow cooker until the pork is just moistened.
10. Taste and season with additional salt as needed.

The Farm Stand

Our on-site farm stand is open daily **9am to 6pm** and features farm fresh produce, frozen meats and a variety of preserves – all from our farm! We also carry products from **Honey Pie Hives & Herbals** and **Melody's Garden**. This week, you'll find:

Lots of Eggs	Garlic	Salad Mixes
Kale	Chard	Arugula
Turnips	Beets	Potatoes
Carrots	Kohlrabi	Sweet Mini Peppers
Squash	Zucchini	Tomatillos
Pears	Apples	Daikon Radishes
Tomatillo Salsa	Dried Herbs	Dried Tomatoes
Jams & Jellies	Marmalades	Sweet Chili Sauce
Lamb	Beef	Pork
Jerusalem Artichokes		and more!

and this week's feature:

Pork Butt and Pork Shoulder Roasts



Know Your Farmer

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Know Your Food

Now Playing at
Thyme Again Gardens:

The Rockin' Glory Picture Show

-- A Coming of Age Story --

Follow along as Little Lily Layer's mother, Gertie Birdie (the farm's most prolific producer) explains the facts of laying life at TAG, while Lily struggles to live up to her mother's massive expectations!

Admission is \$5.75 per dozen

For showtimes, call
1-000-LAY-EGGS



An Incredibly Silly Production
starring **Gertie Birdie** and
introducing **Little Lily Layer**



Bed & Breakfast
Organic Farm

Thanks to everyone who worked on the farm this year:

Neal, Carly, Walter, Cesar, Clemens, Steffen,
Helen, Heather, Lana, Teri, Isla, Theresa,
Danielle, Eike and Tom

We couldn't have done it without you!

Lorraine Schmid & Lori Aselstine

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