



Chef's **NOTES**

This month, I want to introduce you all to one of my favorite cuts of meat. It goes by a few different names - butcher's steak in Europe, Zabuton in Japan, Denver steak here, and there's a reason every chef I know loves it. A staple on our menu at Rare Society, these steaks are big and bold in flavor, intensely marbled, soft, and tender. The T-1 steak sauce we've included in the box this month is something we make in-house at the steakhouse. We like the sweetness it adds to the meat, and while I don't want it on every bite, I do like to dip a piece or two throughout my meal. At home, it's the easiest thing in the world to grill. Salt, pepper, throw it on the fire and drizzle with that T-1 sauce before serving. It's hard to find a more perfect dinner if you ask me.

- Chef Brad Wise



SEPTEMBER OX BOX:

Chicken Al Pastor

Butchers Ground Beef

Bratwurst

Denver Steak

Pork Belly

Gumbo Link Sausages

Curry Chicken Thighs

T-1 Steak Sauce



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| how to cook pork belly the easy way:

✓ **STEP 1**

Take your 3lbs of pork belly and drop it on a baking rack set inside a cookie sheet. Mix 1/4 cup salt and 1/4 cup sugar to create your cure and coat the belly liberally. Let it rest in the fridge uncovered for 12 hours.

✓ **STEP 2**

Remove from the fridge and brush off any excess cure. Preheat the oven to 290 degrees and bake until it reaches 190 degrees. The whole cook time should be about 2 - 4 hours. Start checking the temperature at around the 2 hour mark.

✓ **STEP 3**

Let pork rest for 25-30 minutes. Slice and eat right away or put it in the fridge to cool to use later in your favorite recipe.

| a few of our favorite ways to serve pork belly:

✓ Fry up a few slices for breakfast and serve with a ponzu dipping sauce.

✓ Make yourself some kimchi rice: slice pork belly and sauté with onions, kimchi and gochujang. Serve over rice and garnish with a few green onions.

✓ We take our sandwiches seriously at The Wise Ox. One of our favorites is the classic Cuban. Use this pork belly, along with some slices of our house-smoked deli ham, our pickles, a bit of swiss cheese, and some mustard. Pile it all into a french roll, give it a good press, and prepare for your mind to be blown.

