Farmland

Today, spring doesn't have to be limited to pulled pork, and summer to ribs, because by complementing any BBQ pork dish with the proper sides and sauces, BBQ can be transformed into delicious menu-building items all year long. Use this guide as a thought starter to create your own signature BBQ dishes.

And any time of year is the perfect time for BBQ.

The transition to lighter fare is in bloom.



Pork Tenderloin Churrasco with Chimichurri



Marinades:

Citrus marinades **Rhubarb** glazes



Sides:

Asparagus, peas, and artichokes Green tomato chow chow Fava bean succotash with peas **Grilled spring onions**

Pickled green strawberries



Salads:

Fennel slaw or fennel kraut Pasta salads

Summer Refreshing accompaniments for classic favorites.



Kansas City Smoked Pulled Pork



Marinades:

Whiskey and honey mustard-based marinades



Sides:

Shaved raw squash zucchini slaw with mint and hazelnuts

Tomatoes, mangos, berries and pickled watermelon rind

Grilled or glazed peaches



Salads:

Panzanella salad Caprese salad Coleslaw

means

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PORK

Distinct flavors to take the chill from the air.



Jang Jang Ribs with Cha-Cha BBQ Sauce



Marinades:

Brown sugar glazes Smoky rubs and marinades



Sides:

Apple and pear chutney Chili and corn bread **Butter lettuce wraps with pork** belly and kohlrabi slaw



Salads:

Broccoli salad with bacon vinaigrette

Roasted cauliflower salad

Winter Comfort foods to satisfy hearty appetites.



Memphis-Style Pork Chops



Marinades:

Heavy and spicy sauces (beer marinades, cinnamon, etc.)



Sides:

Root vegetables, Brussels sprouts, blood oranges, grapefruit

Potatoes, noodles, casseroles

Sweet potatoes with maple and oat crumble



Salads:

Shaved Brussels sprout salad

Collard green and kale slaw

Winter green salad with pomegranate seeds