

BBQ means PORK

Smithfield.



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.

Spring *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-Style BBQ Bao Slider



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

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Fall *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