

Pork Aspic

This aspic is made from meats left over after slaughtering a pig.



Ingredients

- 4 pig's feet
- 3 pig's tails
- 1 pig's head
- 1 kg pork shoulder
- 1 onion
- 4 cloves garlic
- 10 peppercorns
- 2 bay leaves
- 1 tbsp. salt

Preparation

Wash all parts and chop into manageable pieces. Place in a large pot and pour in enough water to cover everything by 1-2 cm. Boil 2 hours, then strain through a fine sieve. Separate the meat from the bones and distribute in bowls or casserole dishes. Pour the broth over the meat. Season with additional chopped garlic if desired. Skim off most of the fat. Chill overnight. Serve the cold aspic with bread and lemon.

Translated by Rose Vetter