

DEVILED PORK KIDNEYS

Serves 2 -3

Ingredients:

Stryker Farm pork kidneys
1 TBSP of lard
1/2 cup of red wine
1 TBSP red wine or sherry vinegar
1 TSP red currant jelly, or any other jelly of your choice
1/4 TSP cayenne pepper
1 TBSP Dijon mustard
1 TBSP Worcestershire sauce
1 TBSP heavy cream
Salt and pepper to taste
Chopped parsley, to garnish

Fresh kidneys, such as these, shouldn't have much of the rumored odor to them. This tasty preparation comes from the *River Cottage Meat Book*.

Instructions:

1. You'll receive about 3 kidneys in a package. Pat them dry and open them up to remove the white connective tissue. Cut up the dark pieces into bite sized chunks.
2. Heat up some lard in a skillet. The lard will offer a more familiar and meatier taste. Add the kidneys and saute for a minute. Add the wine and let it cook down for a minute.
3. Add the jelly, cayenne, Worcestershire and mustard. Stir into the kidney pieces.
4. Lastly add in the cream and stir again. The kidneys should just be firm when pressed with a wooden spatula. Sprinkle with salt and pepper to taste.

Garnish these with some parsley and serve with warm bread. Sweet, tart and spicy, they'll certainly be a change to your regular meals!