

# HEADCHEESE

***Makes 1 terrine***

## **Ingredients:**

1 Stryker Farm Pig Head  
bouquet garni: rosemary, thyme & sage  
1 cup dry white wine  
1 TSP black peppercorns  
1 lemon, juiced  
1 TBSP sherry vinegar

One of the advantages of eating heritage breed pigs is the quality of the entire pig. Practically everything is useful and edible, including the head! Some of the most succulent bits of meat are found around the pig's head, you just need a stock pot and a little bit of courage to look at your meal... face to face. Headcheese is a bit of a misnomer since there's no cheese involved, which you'll soon find out.

## **Instructions:**

1. Your pig head will arrive without its skin and ears. All the meat will be exposed.
2. Transfer the head into a very large stockpot. Large enough to be able to cover the head with at least an inch of water.
3. Add the water, wine, and aromatics to the pot. Bring the liquid to a boil for 5 minutes.
4. Reduce the heat to a simmer, and allow the head to cook for 5 hours.
5. Use two large spatulas to carefully remove the head from the pot. Place it on a plate and pick off the tender pieces that will come willingly, most notably the cheeks and outside bits. Put in a bowl and put aside for later.
6. Return the head to the pot for another 3 hours to simmer. After that time pull out the head again and remove everything else. Everything will pull off at this point, brains, eyes, tongue, the whole kit and caboodle.
7. Reserve the liquid! All of the collagen and fat that broke down for eight hours provides you with a sort of gel or aspic.
8. Dump all the various meaty bits onto a cutting board and roughly chop up everything into a big mash. Add the lemon and vinegar to the mixture.
9. Place all the meat into a terrine mold lined with plastic wrap. Fill the terrine with the pot liquid and refrigerate until the mold comes together.

Slice the headcheese and serve with bread or on its own. You'll be surprised at the flavorful medley of meat that the head provides!