

Pig'S Pettitoes

Ingredients

A thin slice of bacon, 1 onion, 1 blade of mace, 6 peppercorns, 3 or 4 sprigs of thyme, 1 pint of gravy, pepper and salt to taste, thickening of butter and flour.

Method

Put the liver, heart, and pettitoes into a stewpan with the bacon, mace, peppercorns, thyme, onion, and gravy, and simmer these gently for 1/4 hour; then take out the heart and liver, and mince them very fine. Keep stewing the feet until quite tender, which will be in from 20 minutes to 1/2 hour, reckoning from the time that they boiled up first; then put back the minced liver, thicken the gravy with a little butter and flour, season with pepper and salt, and simmer over a gentle fire for 5 minutes, occasionally stirring the contents. Dish the mince, split the feet, and arrange them round alternately with sippets of toasted bread, and pour the gravy in the middle.

Source: Mrs Beeton's Book of Household Management (1861)

Ingredify <https://ingredify.com>