

Recipe 823

Ingredients

1 pig's face; salt. For brine, 1 gallon of spring water, 1 lb. of common salt, 1/2 handful of chopped juniper-berries, 6 bruised cloves, 2 bay-leaves, a few sprigs of thyme, basil, sage, 1/4 oz. of saltpetre. For forcemeat, 1/2 lb. of ham, 1/2 lb. bacon, 1 teaspoonful of mixed spices, pepper to taste, 1/4 lb. of lard, 1 tablespoonful of minced parsley, 6 young onions. [Illustration: PIG'S FACE.]

Method

Singe the head carefully, bone it without breaking the skin, and rub it well with salt. Make the brine by boiling the above ingredients for 1/4 hour, and letting it stand to cool. When cold, pour it over the head, and let it steep in this for 10 days, turning and rubbing it often. Then wipe, drain, and dry it. For the forcemeat, pound the ham and bacon very finely, and mix with these the remaining ingredients, taking care that the whole is thoroughly incorporated. Spread this equally over the head, roll it tightly in a cloth, and bind it securely with broad tape. Put it into a saucepan with a few meat trimmings, and cover it with stock; let it simmer gently for 4 hours, and be particular that it does not stop boiling the whole time. When quite tender, take it up, put it between 2 dishes with a heavy weight on the top, and when cold, remove the cloth and tape. It should be sent to table on a napkin, or garnished with a piece of deep white paper with a ruche at the top.

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

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