

To Dry Pigs' Cheeks

Ingredients

Salt, 4 oz. of saltpetre, 2 oz. of bay-salt, 4 oz. of coarse sugar.

Method

Cut out the snout, remove the brains, and split the head, taking off the upper bone to make the jowl a good shape; rub it well with salt; next day take away the brine, and salt it again the following day; cover the head with saltpetre, bay-salt, and coarse sugar, in the above proportion, adding a little common salt. Let the head be often turned, and when it has been in the pickle for 10 days, smoke it for a week or rather longer.

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

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