



Pork Rilette

2.5 lb Pork Shoulder	10 Black Peppercorns
1/4 cup Brandy	1 cup Lard
2 Bay Leaves	2 cups Chicken Stock
2 tbsp Fresh Thyme, leaves picked	2 tbsp Fresh Parsley, Chopped
1 tbsp Sea Salt	

DIRECTIONS

Cut the meat in to 1" cubes. In a spice grinder, grind up the bay, thyme, salt and peppercorns. Put the meat in a large bowl, pour over the brandy and spices. Mix well to combine. Cover and refrigerate for 8 to 24 hours.

Preheat oven to 225-250F.

In a heavy pot with a tight fitting lid, heat up a couple of tablespoons of the lard. Add the meat and brown lightly. Add the rest of the lard and let it melt.

Pour in enough stock to almost cover the meat, cover bake in the preheated oven for about 3 hours, checking halfway through that there is enough liquid covering the meat. (If necessary, add a bit more lard or stock to cover.)

Remove the meat and allow to cool just enough to handle. Shred the meat with your fingers or with two forks and put it into a large bowl.

Add the cooking liquid, 1 tablespoon at a time to the meat until the meat is good and moist, but not soaking. Add the chopped parsley and stir well. KEEP the remaining cooking liquid handy!

Pack the rilette into small ramekins, leaving about 3/4" headroom and put them in the fridge to rest and cool for about 30 minutes.

Meanwhile, strain the remaining cooking liquid through a fine mesh sieve into a bowl. The fat will settle on the top. Spoon this fat off into a separate bowl.

Once the rilette has set up well, pour this liquid fat over the surface of each ramekin. You want to cover the meat with about a 1/4" layer of fat enough to get a good seal.

Return the ramekins to the fridge, each covered with aluminum foil. As is, each should keep well for a couple of weeks.

Once you break a fat seal, however, you will want to eat it within a couple of days.