

Mrs Greenkeeper's Own Corner

with Ann Mawson

Pork is in season from September until April, but around Christmas it is most popular. The lean should be a good pink colour and fine in the grain.

Pork Pies

1½ lb. of lean pork, seasoning, stock, 1 lb. of raised or hot water crust, a little beaten egg, parsley.

"Pastry" hot water crust

½ lb. of flour, ¼ of a teaspoonful salt, ½ gill of milk and water mixed, 2½ oz. of lard.

Mix the flour and salt, heat the milk, water and fat, then add sufficient to the flour to form a stiff paste, keep warm.

Wipe the pork, then cut into small pieces, add the seasoning and 2 table-spoonfuls of stock.

Divide the pastry into six portions, keep back one-third of each portion and stand in a warm place. Have six cups or small gallipots inverted. Mould a piece of pastry round each to about 3 in. high. By the time the sixth one is moulded the first one can be removed from the mould. Fill each case with the prepared pork. Moisten the edges, and roll out each top separately, place on the pie and trim the edges, using scissors. Continue with the others in the same way. Make a hole in the top of each pie and moisten the edge of the hole. Roll out the scraps of the pastry and cut into fancy shapes; place round the hole. Tie a band of paper round each pie (the same height as the pie). Bake for one hour, remove the paper bands and brush pies with egg. Reduce heat and cook for a further 30 minutes. Fill the pies with hot stock, garnish with parsley.

Time 1½ hours, regulo Mark 5, electricity 380° F.

Pork, Pickled

Belly, shoulder, leg, head or feet

(1 lb.), salt, 1 oz. saltpetre, ½ lb. of sugar, 6 pints of water, ½ oz. of bruised black peppercorns.

Place all the ingredients in a pan, and bring to the boil. Allow to become quite cold. Sprinkle the pork with dry salt and rub the meat well. Leave in a cool place for 48 hours. Drain off the liquid, place the meat in a large pan, and cover with the cold brine; this should come to 2 in. above the pork. Place a dish on top with weights to keep the meat under the pickle. Leave from 3 to 30 days. It is usual for the belly, head and feet to be pickled in a few days, the shoulder in 14, also the leg.

Mock Goose (Pork)

1 lb. of lean pork, 2 onions, 1½ oz. of breadcrumbs, seasoning, 1 teaspoonful of sage, 1 egg, stock, 1 tablespoonful of flour, fat for roasting, apple sauce, gravy.

Remove the rind and wipe the pork, pass it through a mincing machine. Peel and chop the onions.

Into a hot pan add the pork and onions and stir rapidly over a brisk heat for six minutes, cool slightly. Add the breadcrumbs, seasoning and sage, add the egg and sufficient stock to bind the mixture. Turn onto a board and form into a roll; rub over with flour. Make a little dripping hot in a tin, place in the roll and cook for one hour, reducing the heat when the outside of the roll browns. Serve with apple sauce and gravy.

Regulo Mark 4, electricity 370° F.

Time 1¼ hours. To serve six people.

May you all have a very Happy Christmas and every good wish for 1968.

—Until January ...