



Heritage Pork Rilette

INGREDIENTS

2 lbs. Pasture Raised Pork Butt, boneless
2 Garlic Cloves
1 Bay Leaf
2 sprigs Rosemary, minced
1 sprig Thyme, minced
¼ cup Cider Vinegar
Salt & Pepper to taste
Crackers or Toasted Bread for serving

PREPARATION

- Preheat the oven to 275°F
- Place the pork in a large dutch oven and fill the pot 2/3rds full of water. Add the garlic and bay leaf. Put the pot on the stove and bring to a simmer. Transfer the pot to the oven and cook to an internal temperature of 185°F, about 4-5 hours. This can also be done in a crockpot on the overnight setting.
- Strain the pork, discard the garlic and bay leaf, and reserve the rendered fat and broth.
- Transfer the pork to a bowl and shred with a fork. Once shredded transfer the pork to a cutting board and mince with a knife. Add the pork back to the bowl and stir in herbs, vinegar, 2 tablespoons of cooking liquid, salt, and pepper. Taste for seasoning.
- Pack the pork into small mason jars, leaving ½ inch at the top, and fill that space with the reserved fat to form a seal. Screw the lid on tightly and chill in the refrigerator.
- Once chilled, serve with warm, toasted bread or crackers.