

The making, at a glance

Four jar-raised pies

Pastry 7 cups flour · 1 tsp salt · 1/2 lb lard
1/8 lb butter · 1 cup water · beaten egg white

Filling 3 lb pork · 1 1/2 tsp sage
3/4 tbsp white pepper (or black) · 2 tbsp salt*

Jelly 1 pork hock + rind
Water to cover

Begin the day before...



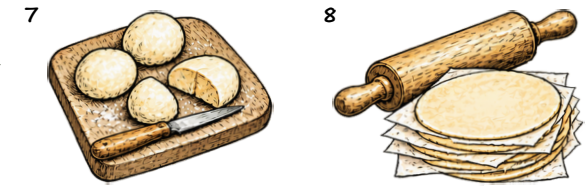
1 Simmer hock + rind, water to cover.
2 Strain; refrigerate stock promptly.
Lift off the fat when cold.

Warm, soft pastry



3 Sift flour + salt. 4 Bring water, lard
and butter together to boiling point.
5 Stir into flour. 6 Knead when comfortable.
Keep the pastry covered as you work.

A little for the lids



7 Divide dough in four. Reserve about
1/3 of each for its lid; 2/3 for its shell.
8 Roll lids a little thicker. Keep covered.
For 300 g: 100 g lid + 200 g shell.

Close it with care



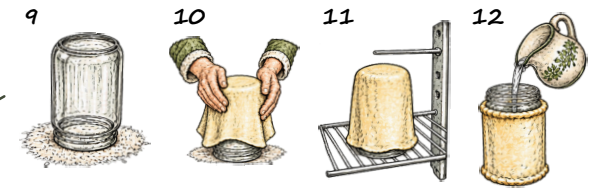
15 Fit lids inside the filled cases.
16 Seal, crimp + trim the edges.
Save every little end cut for decoration!

Cold pork, well seasoned



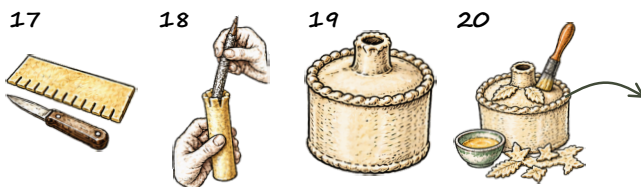
13 Mix sage, white pepper + salt into pork.
Cook a small taste first; adjust if needed.
14 Remove jars; pack meat into corners.
White pepper keeps the filling colour even.

Let the jars lend a hand



9 Flour inverted quart jars. 10 Ease warm
dough over bases + down sides, 1/4 in thick.
11 Chill firm. 12 Turn upright; warm water
inside glass helps release it. Support pastry.

Chimneys & little leaves



17 Cut four 5 x 3 in strips; slit one edge.
18 Wrap each round a foil-covered pencil.
19 Fit in lid X cuts; curl tips; remove pencil
+ foil. 20 Add offcut leaves; egg-white glaze.

Into the oven



21 On a sheet: 30 min at 350°F,
then 90 min at 275°F. 22 Each pork centre
must reach 71°C / 160°F; bake longer
if needed. Steam subsides; refrigerate
promptly.

...and a night to set



23 Pour melted stock through chimneys
into cold pies. 24 Chill overnight
at 4°C or below.
Slice cold, with English mustard.

*Gran's written tablespoon measures. Taste only fully cooked pork. Keep the pastry warm, the filling cold, and the chimney clear.