

Gran's Pork Pie Recipe



Four jar-raised pies
Made to be shared.



For the pastry

7 cups flour, sifted
1 tsp salt
1/2 lb lard
1/8 lb butter
1 cup water



For the filling

3 lb ground pork
1 1/2 tsp sage
3/4 tbsp white pepper
2 tbsp salt*



For the jelly & finish

1 pork hock + a piece of rind
Water to cover, as needed
A little beaten egg white

*Gran's written spoon measures.
Cook a small sample fully before
tasting and adjusting the seasoning.

Save the scraps for little leaves.

300g of dough? Save 100g for a lid,
200g for its shell. Scale to your portion.



Give the jelly its night to set.

Then a cold slice, a little mustard, and good company.

1. The day before

Simmer the hock and rind in water to cover until cooked. Strain, keeping the stock. Refrigerate promptly; remove the fat from the cold jelly.

2. Warm, soft pastry

Sift flour with salt. Bring water, lard and butter together to boiling point; stir into the flour. Knead when comfortable to handle. Divide into four; hold back about one-third of each for its lid.

3. Let the jars lend a hand

Flour inverted quart sealers. Ease warm dough over the base and down the sides, about 1/4 inch thick. Chill firm. Turn upright; warm water inside the jar helps release it. Support the shell as you remove the jar.

4. Fill, close & make it pretty

Mix pork with sage, white pepper and salt. White keeps the filling colour even; black pepper is an alternative. Pack into the empty cases. Fit lids inside the rims, seal, crimp and save the trimmings. Keep reserved dough covered.

5. A chimney for each pie

Cut four 5 x 3-inch pastry strips; slit one long edge. Wrap around a foil-covered pencil. Fit each tube into an X cut in a lid; curl the slit tips down. Remove pencil and foil. Attach pastry leaves with egg white; brush the pies, leaving chimneys open.

6. Bake until golden

Preheat to 350°F. Set pies apart on a sheet. Bake 30 minutes, then 90 minutes at 275°F. Each pork centre must reach at least 71°C / 160°F; bake longer if needed.

7. Cold pie, warm jelly

Once steam subsides, refrigerate promptly, loosely covered with air space. When cold, add melted stock through the chimneys. Return to the fridge, 4°C or below, overnight.



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...



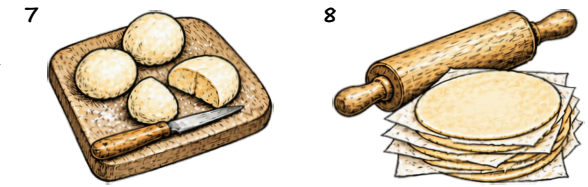
1 Simmer hock + rind, water to cover.
2 Strain; refrigerate stock promptly.
Lift off the fat when cold.

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



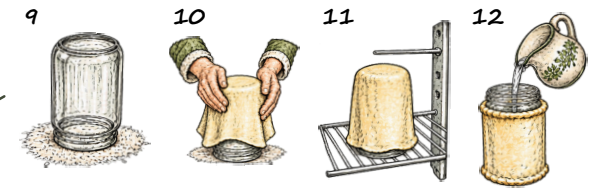
15 Fit lids inside the filled cases.
16 Seal, crimp + trim the edges.
Save every little end cut for decoration!

Cold pork, well seasoned



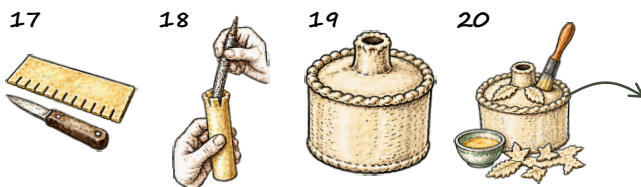
13 Mix sage, white pepper + salt into pork.
Cook a small taste first; adjust if needed.
14 Remove jars; pack meat into corners.
White pepper keeps the filling colour even.

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.