

## Jellied (Pickled) Pigs Feet

Peggy Regehr, e-mail message to Michael Miller

I remember pickled pigs feet and head cheese from my childhood in southern Manitoba in a Mennonite community. Our people learned to use up every part of a slaughtered animal, and I remember being at several hog butchering days at the farm of my Uncle and Aunt. This was always done together with others - whether other relatives or friendly neighbors.

At the end of the day we would all join for a supper made by the women. Among the items served would be freshly cooked Rebsp"aa (spareribs) and Jreewe (cracklings).

I do not know how either of these recipes compare to what I remember eating as a child. Other products I remember being made were Siltfleisch (Head cheese), Worscht (smoked pork sausage, now called farmer sausage), Jreeweschmolt (Crackling lard at the bottom of the lard crock).

Here is one recipe for Jellied (pickled) pigs feet.

4 pig's feet  
Vinegar  
1/2 cup pickling spice  
1/2 c. sugar

Wash feet and put into kettle covering them with water. Bring to a boil and simmer covered, very slowly until done and meat comes off the bones easily. Cool.

Using equal parts of meat stock and vinegar in a pot, add pickling spice and sugar and bring to a boil. Boil for 5 minutes. Pour over meat in a jar or crock. Store and allow to set.

Another recipe is similar but uses no pickling spice or sugar. It includes the use of ears, tongue and heart with the pigs feet.