

The Samuel Fox Country Inn

Comfortable rooms, fine food, real ales and a warm welcome



Hogs Puddings

Although born in Lancashire I have always enjoyed a close connection with the West Country and Devon in particular. I had my own restaurant there for several years and my late grandmother, a splendid cook who I believe first inspired my interest in food, was born and lived all her life in Devon. One of her traditional Devonshire dishes that she served and that I remember fondly was hogs pudding. This is my interpretation of this old West Country favourite.

Ingredients (serves four):

500g	fatty pork mince (belly pork or shoulder)
50g	pearl barley
50g	bread crumbs
10	sprigs of thyme, chopped
5	sage leaves, chopped
12	tarragon leaves
200g	pigs caul for wrapping the puddings (obtainable from a good, local butcher)
	Salt and pepper, English mustard, lard and butter



Method:

1. cook the pearl barley in salted boiling water until soft, drain and allow to cool
2. place the pork mince into a bowl and add the cooked pearl barley, the bread crumbs, and chopped thyme and sage leaves and mix them together thoroughly
3. season the mix well with salt and pepper then cook a small piece of the mix in a heated frying pan with a little oil in order to taste and check the level of seasoning, adjust as necessary
4. when the seasoning is to your taste shape the mix into 12 small balls (approximately 50g each)
5. place the pigs caul on a chopping board and open it up until you have a neat and flat sheet
6. place a ball of the mix onto the caul with a tarragon leaf on top, cut around the base of the ball with a sharp knife leaving sufficient caul to be able to pull it up and around the ball so that the ball and tarragon leaf are completely wrapped in the caul
7. mould the wrapped ball of mix in your hands to ensure that the caul is firmly in place and repeat steps 6 and 7 for each of the balls of mix (the hogs puddings)
8. leave the hogs puddings in the refrigerator overnight to marinade
9. take the puddings from the refrigerator and fry them in a pan with a little lard and butter, turning frequently until they are golden all over, making sure that they are cooked all the way through
10. rest the cooked puddings on a tray for a few minutes to allow the juices to come out, pour away the fat from the frying pan, add the juices from the tray and whisk in a little English mustard and a knob of butter over a low heat until the resultant gravy becomes shiny
11. serve the puddings with the gravy poured over together with some parsnip mash and buttered cabbage – see photo. They also make a good accompaniment to a roast belly pork dinner and a tasty alternative to sausage at breakfast.