

Gorton

- ¼ Tsp AllSpice**
- 2 Tsp Bells Seasoning**
- 1 Tsp Cinnamon**
- ½ Tsp Nutmeg**
- ¼ Tsp Ground Cloves**
- 1 Tsp Ground Ginger**

Place the above seasonings into a bowl and mix well save for cooking.

- 3-4lbs Finely Ground Pork**
- 1 Lg Onion Finely Diced**
- 3 Cloves Minced Garlic**
- 1 Tsp Salt**
- 4 Cups Water**
- 2lbs Lard Block**

Place Water and Lard into a large pot, heat to a boil.

Reduce heat to a slight boil or simmer, carefully add Ground Pork, Onion, Minced Garlic and Salt. Increase heat to return to boiling then reduce to a simmer for 55 minutes. A hand masher can be used while cooking to make the meat smoother.

After 55 minutes, stir in seasonings from bowl well, increase heat slightly, stir and/or mash in while cooking for 5 minutes.

Turn off heat.

Using a straining type spoon, while stirring, scoop out meat mixture, allow to drain a little, place into small containers. Once containers are full, add small amount of liquid back in to just top off. Allow to cool, refrigerate, allowing it to set, once done enjoy on some Saltine (salted/unsalted) type crackers. (My Favorite)