



# Pork Rillettes

Servings: **16 servings**

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## Ingredients

- 2 pounds pork butt - (abt 1/3 fat) cut 1 1/2" cubes
- 2 cups finely-diced onion
- 12 medium garlic cloves crushed
- 2 large thyme sprigs
- 2 teaspoons salt
- 1/2 teaspoon freshly-ground white pepper
- 1/2 teaspoon allspice
- 1 1/2 teaspoons freshly-cracked black pepper
- 1/2 teaspoon allspice
- 2 bay leaves
- 1 cup white wine

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## Directions

Combine all ingredients in a large, heavy-bottomed casserole, cover and bring to a simmer on top of the stove. Place in 250 degree oven and cook until meat falls apart completely when mashed with a fork (1 1/2 to 2 hours). Check the meat while it is cooking to make sure that liquid doesn't evaporate completely, adding more wine if necessary.

When cooked, remove the thyme and bay leaves and crush the meat with a fork or in a mixer, using the paddle attachment. Adjust seasoning and pack into a crock for storage or serve immediately. (If storing, pour a thin layer of melted duck, chicken or pork fat over the top to seal. Keep in the refrigerator up to 10 days.)

This recipe yields 16 average serving slices; approximately 3 carb grams per serving (not counting cracker or accompaniment).

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