

# Homemade Liver Sausage

Jitrnice (liver sausage) are essential product of every pig slaughter and they are produced in all of Czech Republic. Depending on region, their preparation changes. In some parts of Moravia, people add semolina instead of buns. Boiled rice is also used and groit. During boiling we watch carefully if the water is not boiling heavily – sausages could tear up.

## Ingredients

- 1 kg of brisket
- 350g of pork jowl
- 500 g pork lungs
- 350 g pork livers
- 500 g buns
- 0,5 l pork broth
- 80 g salt
- 3 g marjoram
- 1,5 g ginger
- 1,5 g minced allspice
- 45 g minced garlic
- 1 g pepper
- 8 m of sausage casings
- wooden sticks (skewers)

## Directions

1. Boil brisket and jowl until semitender and lungs until tender. Cube buns.
2. Grind boiled lungs and grind raw livers twice. Remove bones and cartilages from brisket and cube brisket

and jowl.

3. Put cubed buns in a bowl and pour part of broth, add livers, garlic, lungs and rest of broth. Salt and season and mix thoroughly.
4. Then add meat from brisket and jowl and mix again. Season to taste if necessary.
5. Cut thin casings to 20 cm (8 inch). Close one end of casing with skewer and fill with mixture. Then close the second end with skewer.
6. Boil in hot water (90°C) for about 15-20 minutes. Wash boiled sausages in cold water and let cool of on wooden plate. Turn them after 15 minutes.

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## Pork Greaves Spread

Greaves spread is typical for pig slaughtering. Main ingredient are well sputtered greaves. The best are homemade, freshly made. Their making is pretty simple and you'll also get delicious homemade lard. You can use lard for frying or you can put part of greaves into glass and pour with lard. When it's cold, it's a delicious snack to bread, that can last in fridge for a very long time. Greaves spread on its own has many variations. Here's basic recipe, that can be enriched by boiled eggs or pickles and garlic.

## Ingredients

- 3 kg of lard
- 2 large onion
- 3 spoons of mustard
- 100 ml of water

- caraway
- salt

## Directions

1. Cube lard to 1 cm large pieces. Put them in large pot and pour water, so it doesn't burn at start. Fry lard very slowly and stir a lot, till greaves are about half the size and brown.
2. Then we take the greaves out and squeeze the oil to glass. Season with glass and caraway.
3. Ground cold greaves add chopped onion, mustard and mix together.
4. Put spread on fresh bread and garnish with chopped chives.

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## Nakladany Hermelin – Pickled Cheese

Nakladany Hermelin or Pickled cheese is popular pub snack that comes with beer. It's prepared from Hermelín cheese (literally means "ermine") a Czech version of Camembert cheese. As always there are many different recipes and ingredients. Let's try a basic homemade pickled cheese.

# Ingredients

- big mason jar
- 6-8 pieces of Camembert like cheese
- 3-4 onions
- 8 cloves of garlic
- peppercorns
- allspice
- bayleaf
- hot peppers (goat horns peppers)
- 1 teaspoon of paprika or chilli
- salt
- oil (sunflower oil)

# Directions

1. Slice each cheese in the middle. Slice onion.
2. Cover each cheese slice with paprika (or chilli), minced garlic and salt. Put the slices back together.
3. Put in jar some onion, bayleaf, few peppercorns and allspice, then 2-3 cheeses and hot pepper. Again onion and repeat layers until the jar is filled up.
4. Pour oil in the jar so every ingredient is submerged.
5. Close jar and put in fridge for 3-5 days.
6. Pickled cheese is served with bread and cold beer. Nakladany hermelin can stay in your fridge for several weeks.