

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.