

From the kitchen of David and Jennifer Deaven

smooth. Place into pans and chill to set.
5. Slice into 1/4" slices, freeze between wax paper sheets.
Fry in oiled pan to serve.
Servings: 12
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Meat/Scrapple

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- A: 3-4# pork scraps, fat and organ meat
1 large onion with 4 cloves inserted
3qt water
- B: 2T salt
2T pepper (red and black)
1T sage or poultry seasoning
- C: 3C buckwheat flour
1 1/2C cornmeal
- Place (A) in large pot, bring to boil, cover and place in 220F oven overnight. Remove from heat, strain broth into container and chill. Place meat into airtight container and chill.
 - Remove meat from bones and chop coarsely. Skim excess fat from broth and combine with chopped meat.
 - Add (B) and bring to slow boil. Use immersion blender to finely chop meat.
 - Add (C) and mix with hand mixer until thickened and



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