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The River Cottage ethos is all about knowing the story behind what's on the plate, and, as Gill Meller explains in this accessible and comprehensive guide, by rearing and butchering your own pigs you'll be able to create a full range of delicious pork products in the most sustainable, economical and hands-on way possible.

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Pigs have always been at the heart of River Cottage. I bought a pair of Gloucester Old Spots when I first moved to Dorset, and I've kept pigs ever since. At River Cottage HQ, we now raise up to...

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Start by making the stock, which will become the jelly that sits around the filling of your pork pie. Place a medium saucepan over a medium-low heat and add a dash of oil. When it is hot, add the trotters and cook gently for a few minutes. Now add the vegetables, bay leaves, peppercorns, coriander seeds and salt.

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Pork pie | River Cottage

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In the fourteenth River Cottage Handbook, Gill Meller shows how to keep pigs and cook with pork. Keeping a herd of pigs brings a lot of enjoyment – they are curious, intelligent and (often) lovable animals, with plenty of character. When the time comes, they can provide you with a fine carcass that can be turned into all manner of tasty things.

Pigs & Pork: River Cottage Handbook No.14: Gill Meller ...

In our fourteenth River Cottage Handbook, Gill Meller shows how to keep pigs and cook with pork, with over 50 delicious recipes featured. Keeping a herd of pigs brings a lot of enjoyment – they are curious, intelligent and (often) lovable animals, with plenty of character.

Keeping Pigs - Part 1 | Hugh Fearnley-Whittingstall

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