



Boor in Brasey

Take the ribbes of a boor while thai byn fresh, and parboyl hem tyl thai byn half sothen; then take and roste hom, and when thai byn rosted, take and chop hom, and do hom in a pot, and do therto gode fresshe brothe of beef and wynn, and put therto clowes, maces and pynes, and raisynges of corance, and pouder of pepur; and take onyons and mynce hom grete, do hom in a panne with fresh grees, and fry hom, and do hom in the potte, and let hit wel sethe al togedur; and take brede stepet in brothe, and drauwe hit up and do therto, and colour hit with saunders and saffron; and in the settinge down put therto a lytel bynegur, medelet with pouder of canell; and than take other braune, and cut smal leches of two ynches of length, and cast into the pot, and dresse up the tone with the tother, and serbe hit forthe.



1 pound good pork
1 pound ground pork
3 cups beef stock
1 cup dry red wine, 1/2 cup wine vinegar
1 cup breadcrumbs
1/2 cup pine nuts, 1/2 cup currants
1/8 tsp each cloves, mace and saffron
1/2 tsp cinnamon
Butter for sautéing



- 1 -Trim the good pork and dice to a one-inch cut. In a large pot cook through the minced pork then combine with beef stock, wine, pine nuts, currants, and all spices except cinnamon.
- 2 -Bring to a boil, lift pot to reduce heat, and simmer, covered, for fifteen minutes.
- 3 -While simmering, brown the pieces of good pork well in a frying pan. Set aside but keep warm.
- 4 -Melt butter in the frying pan and sauté the onions until they are translucent. Stir the onions and the bread crumbs into the pot, and simmer, stirring occasionally, for another ten minutes.
- 5 - Remove from heat, stir in vinegar, cinnamon, and the browned good pork. Serve.

A dish of 'whatever' in brewes or in brulette was boiled in a broth or sauce. I use good pork in place of ribs and don't use sandalwood. This dish works well with 8oz mushrooms added to the brew.

