

Heritage Pork Recipes

Try these succulent heritage pork recipes on the grill--enjoy a tasty meal and help a rare breed.

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The next time you grill out, consider trying adding the succulent taste of heritage pork, like these mulefoot tenderloins, to your menu. Unique Pork Products

People who raise pigs for home use brag that they can use everything but the squeal!

Indeed, there is a variety of products made from the pig that utilizes every last bit. Bristles/Hair: Brushes for hair, teeth, shaving Knuckles, feet, ears: Gelatin, pickled products, pet food Skin: Premium leather, footballs Head: Coldcuts (lunchmeat) Teeth: Jewelry, buttons Bones: Buttons, sewing needles, pet food Organs, Intestines & Blood: Sausages, Kidney Pie Stomach: Haggis Leaf or kidney Fat: Lard Liver: Terrine or French Pate' Caul Fat: Wrapping Roasts & Poultry Meat: Chops, Ham, Roasts, Bacon, Loins

The other white meat?

"That's not the way we think of pork, and after you taste Mulefoot pork, you won't either," according to Florence Fabricant of the New York Times, heritage pork is, "darker, more heavily marbled with fat, juicier and richer-tasting than most pork, and perfect for grilling."

Ham Stew?

Looking for another recipe? Try this one for Harvest Pumpkin and Ham Stew.

Top

On Arie McFarlan's Maveric Heritage Ranch rare breeds of livestock, including American Guinea and Mulefoot Hogs, are raised and preserved in a natural environment.

Here are two heritage pork recipes from McFarlan to try on the grill.

Maveric Grilled Tenderloin of Mulefoot

Ingredients 1 or 2 pork tenderloins, whole

Marinade: 1 bottle Stout or preferred beer ½ cup local honey ½ tsp. garlic powder or about 3 fresh garlic cloves, minced ½ tsp. ginger 1/8 tsp. black pepper ¼ tsp. salt Juice from one lime or ½ Lemon

Preparation

Marinate tenderloins in the refrigerator for up to two days. Grill whole, just until done on the outside, with a pink center. Slice thinly into medallions and serve on a bed of grilled mixed vegetables or rice.

Top

Maveric Pork Chops w/ Cherry Almond Sauce 8 pork chops 1 can dark sweet cherries in juice ¼ cup light corn syrup ¼ cup red wine vinegar ¼ tsp. salt ¼ tsp. nutmeg ¼ tsp. ground cloves ¼ tsp. cinnamon 1/8 tsp. cracked pepper ¼ cup Slivered Almonds

Preparation

Marinate chops in juice from cherries, corn syrup, vinegar and spices for at least two hours. Remove chops and grill to desired doneness. At the same time, boil the remaining marinade for 1 minute. Stir in almonds and cherries. Serve sauce over chops. Goes great with rice, couscous or salad.

Top

Maveric's Pork & Pepper Flares

Ingredients 1 pork Shoulder, cubed into 1" pieces 1 each: red, yellow, orange and green bell peppers, cut into large chunks suitable for skewering 1 lg. red onion, cut into wedges suitable for skewering 1 pint cherry tomatoes

Marinade

After dicing pork, marinate cubes for up to two hours in the following: ¼ cup melted butter or ¼ cup sesame oil ¼ cup curry powder ¼ cup plain yogurt (coconut yogurt also makes a nice treat)

To Assemble

Once marinated, alternate pork chunks, peppers, onion and tomatoes on metal skewers. Grilled until desired doneness. Bamboo skewers may be used, but they must be soaked in water for several hours beforehand to avoid burning the sticks.

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