

Creton

Best creton we have made!

Ingredients:

- 1/4 cup lard
- 1 onion finely chopped
- 1 lb ground pork
- 1 tbsp chicken stock or chicken bouillon granules
- 1 tbsp Pizza Spice Mix
- 1/4 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1/2 cup breadcrumbs
- 2 cups water

Directions:

1) Place ground pork in appropriately sized pot and add the water. Then add all the other ingredients. Except for the lard.

2) Bring to boil, stirring constantly to break up the ground pork into tiny pieces. Mixture should not be chunky.

3) Once mixture starts to boil turn temperature to Medium and keep an eye, stirring occasionally. Once water has evaporated add the 1/4 cup of lard and mix well.

4) Remove from stove and pour into a container and place in fridge. Cool for a few hours before enjoying!