

**Pickled Pigs' Feet - There are a number of ways to prepare pickled pig's feet, and everybody has their favorite way, but my favorite is as follows:**

U.S.	Ingredient	Metric	Percent
4 lb.	Pigs' feet (4 feet)	1820.0 g	36.38
7 cups	Water	1750.0 ml	34.98
4 cups	Vinegar, white	1000.0 ml	19.99
1¾ cups	Morton's TenderQuick	400.0 g	8.00
1 oz.	Pickling spices*	30.0 g	0.60
¼ tsp.	Gelatin (optional)	1.0 g	0.02
<b>2½ lb.</b>	<b>← Totals →</b>	<b>1 Kg</b>	

**\*Pickling Spices:** You can use "store bought" or make your own mixture. I use the following: 3 bay leaves, 10 juniper berries, 5 green cardamom pods, 10 whole clove "nails", 1 tablespoon of mustard seeds, 1 tablespoon garlic powder, 2 teaspoons red pepper flakes, 12 large allspice berries, 2 teaspoons of black peppercorns.



**BEFORE DE-BONING**



**THE BONE PILE**



**AFTER DE-BONING**

**Method:**

1. If the pigs' feet are whole, saw (or have the butcher saw) them in half and then divide each half in two. Wash and clean off all the bone dust, etc.
2. Place the feet in a large glass or plastic container that can be covered and add the dry pickling spice mixture. Dissolve the TenderQuick™ in water and add to the container, making sure all the feet are completely covered and there is no air trapped between them. Cover the container mouth with plastic wrap and screw down the lid tightly. Store the container at refrigerator temperature for 48 hours.
3. Remove the feet from the container and transfer to a large stainless steel pot. Add 4 cups of the pickling solution and all the pickling spices to the pot; add enough water to cover the feet. Bring them to a boil and simmer feet for 3 hours. (During the last hour of cooking add 2 cups of white vinegar.) Drain them and allow them to cool; rinse them off to remove all the pickling spices and remove all the large bones that come off easily or de-bone to your preference.
4. Place them back into the pickling container, cover with a mixture of ½ white vinegar and ½ water and refrigerate overnight. Discard the vinegar/water solution the next day.
5. Make a new solution (about 4 cups) ¼ vinegar and ¾ water add a ¼ teaspoon of gelatin; bring the mixture and pour over the pigs' feet. If you wish, you can add some fresh pickling spices also at this time.

**Optional:** Pack into canning jars; fill jars with a fresh mixture of vinegar/water/gelatin add a few pickling spices, cover with a canning lid and heat process for 20 minutes.

**Len Poli – January 2005  
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