Pork & Ham Terrine

Ingredients

⅔ cup / 160 mL cognac
1 Tbsp / 15 mL butter
¾ cup / 175 mL finely chopped yellow onion
1 ½ lb / 750 g lean ground pork
6 slices bacon
2 cloves garlic, minced
2 tsp / 10 mL dried thyme leaves
1 tsp / 5 mL ground black pepper
½ tsp / 2 mL EACH salt and ground allspice
¼ tsp / 1 mL ground nutmeg
2 eggs, beaten
¼ cup / 50 mL whipping cream
1-6 oz /170 g ham steak, cut crosswise into ¼-inch thick strips
8 slices bacon
Coarse sea salt for serving

Directions

1. Preheat oven to 350°F.
2. In small pot, bring cognac to a gentle boil over high heat. Boil until cognac is reduced to ¼ cup, about 3 minutes. Remove from heat and set aside.
3. In small skillet, melt butter over medium-high heat. Add onion and sauté until soft, about 5 minutes. Set aside.
4. In large bowl, combine pork and bacon. Do not overmix.
5. Add sautéed onion, garlic, thyme, pepper, salt, allspice and nutmeg. Mix until thoroughly combined.
6. Add eggs, whipping cream and reduced cognac. Stir until well-blended.
7. Line a 5 x 9-inch loaf pan with 8 slices bacon; 3 slices along the length of the pan and 5 slices crosswise in the pan.
8. Press half of the pork mixture into the bacon-lined pan.
9. Arrange ham strips in a single layer over pork mixture. Top with remaining pork mixture.
10. Fold over-hanging bacon slices over top of pork mixture.
11. Cover pan tightly with foil. Place in a 9 x 13-inch baking dish. Pour boiling water into larger

dish until it comes halfway up the sides of the loaf pan. Set on lowest rack in oven and bake for 1 ½ hours, or until instant-read thermometer inserted into centre of terrine registers 160°F.

12. Remove loaf pan from boiling water bath and place on rimmed baking sheet. Remove foil, drain cooking liquid and allow to cool slightly.
13. Replace foil and place 2-3 heavy cans on top of terrine to weight it down. Chill overnight.
14. To loosen, place loaf pan with terrine in larger pan of hot water for 2-3 minutes. Invert terrine onto clean cutting board, Discard any unwanted fat.
15. With sharp knife, cut terrine crosswise into ¼-inch thick slices and arrange on charcuterie board.
16. Before serving, sprinkle with a pinch or two of sea salt.

Additional Info

- **Cut:** Bacon, Ground pork, Ham
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 90
- **Number of Servings:** 10-12