



## Country Terrine with Javelina *(adapted from High Plains by Cinda Chavich)*

- 1 pound lean thin sliced apple wood smoked bacon, divided
- 1 large onion, quartered
- 2 cloves garlic
- 1/4 cup apple jack brandy
- 1/4 cup minced fresh parsley
- 1/2 teaspoon each thyme, marjoram and sage
- 1/2 teaspoon salt
- 1 teaspoon coarsely cracked black peppercorns
- 1 pound ground javelina, wild boar or lean ground pork
- 1 pound ground chicken
- 1 egg
- 1/2 cup toasted pine nuts or chopped walnuts

Set aside 8 slices of bacon. Place the remainder into a food processor along with onion, garlic, and brandy. Process until a smooth paste. Add parsley, thyme, marjoram, sage, salt and pepper. Pulse lightly just to combine. Set aside.

In a large bowl using your hands combine javelina, ground chicken and egg. Fold bacon puree into meat along with pine nuts. Mix just until combined. Line a large loaf pan with 6 reserved bacon strips allow bacon to hang over the edges of the pan. Press in meat mixture and level top. Fold overhanging bacon strips over meat and finish with remaining 2 strips of bacon. Cover with foil and place in a roasting pan filled with 2 inches of boiling water. Bake in 350 oven for 1 hour and 45 minutes. Remove from oven, cool to room temperature and drain excess fat. Wrap in foil, top with a board and a weight (I used the cast iron lid of my grill pan). Refrigerate overnight. Loaf is best if served 24 hours after making it, so the flavors have a chance to blend. Serve sliced with assorted pickles and mustards on the side. Serves 8.