



## Whipped War Pigs

**Yields:** 8-10 Servings

**Total Time:** 60 Minutes (3 hour resting time for the pork belly)

Now, mashed potatoes are good, if they're done right, obviously. And they've been mashin' 'em for a long time, but actually not in the Middle Ages. Taters weren't really popular in Europe until the renaissance, but they just work so good with this feast, we had to keep 'em in. You see, fries and taters are at ren faires because they're cheap and easy to make well. This recipe in particular is easy to make, but they take some time. They aren't the cheapest taters in the world, since one of the ingredients is pork belly, which we also use the reserved fat with some turkey fat to make a truly majestic gravy. We also fold in some chives and some really, really sharp cheddar (like sharp as a dagger sharp), with some heavy cream and butter to make a really creamy tater. If done right, this takes a couple days to make (trust the monks of the Funk, it's worth it).

### *Ingredients*

- 5 lbs of yukon gold potatoes, washed and peeled (we're gluttons for punishment) and cut into chunks
- 1 lb roasted and pan-fried, then chopped up pork belly (ingredients/directions below)
- 3 C of pork and turkey fat gravy (ingredients/directions below)
- 3 sticks of room-temp butter (at least that, to your preference)
- 16 oz of shredded extra sharp white cheddar cheese
- 1/3 C chopped fresh chives for potatoes
- 1 Tbsp chopped chives for garnish
- 1/4 C cream cheese
- 1/4 C of heavy cream
- 4 tsp garlic powder
- 1 Tbsp cracked black pepper
- 1/2 Tbsp garlic salt (for the water)
- 1 Tbsp garlic salt for the taters)
- 1/2 Tbsp dry mustard



### *Ingredients for Pork Belly*

- 1 lb pork belly (we prefer skin on, but ok if not, if you use the skin, score it well)
- ½ Tbsp kosher salt
- 3 tsp of granulated sugar
- 1 tsp (or less) of cracked black pepper

### *Directions for Pork Belly*

- Mix the dry ingredients together, and rub 'em into the pork belly
- Wrap the meat in plastic wrap and throw it in the fridge overnight
- Get your oven to 450 degrees
- Roast the pork belly for 30 minutes
- Lower the oven temp to 275 and roast it for another hour
- Keep the reserved pork fat!!!! This is critical for the gravy the next day
- Take it out of the oven, let it cool to room temp and then wrap it in plastic again (not the same plastic, obviously)
- Put it in the fridge for a minimum of 3 hours, but it could go overnight too
- Unwrap it, remove the skin, and chop 'em up and fry them briefly in the oil for the turkey for some tasty cracklins to snack on while you're cooking
- The fatty and meat part, cut it into ½ inch slices, and lightly sear in a big pan, and save that grease too for the gravy
- After that, chop 'em into smaller pieces, as small as possible

### *Ingredients for the Gravy*

- The reserved fat from the pork belly
- Turkey fat drippings (we get a couple turkey necks, sometimes smoked, and render 'em in a pan, but chicken fat works just as well)
- 2 C chicken stock, divided
- 3-4 Tbsp melted unsalted butter (more if you want)
- ¼ of flour
- ⅛ C of white wine (like a Chardonnay)
- Salt and pepper to taste



### *Directions for the Gravy*

- Heat the pork and turkey fat in a saucepan, and add in 1 C of the stock
- Heat it until it starts simmering
- Using a whisk, stir constantly, and scrape any of the bits on the pan. If they aren't burned, they're good, and leave 'em in
- Add in the rest of the broth and the melted butter, a little at a time, until it gets to your desired thickness
- Throw in the flour and the wine and keep stirring until you're happy. If you need more butter or flour to thicken, go for it

### *Directions*

- Put the taters in a large pot, cover with water until there is an inch over the top
- Add in a ½ Tbsp of the garlic salt
- Bring to a boil, then boil uncovered for 14 minutes until the potatoes are fork-tender
- Drain 'em, and keep 'em in the pot
- In another smaller bowl, mix the butter, cheeses, heavy cream, and garlic powder
- In the same pot that you drained, with the taters still in there, add in the cheese mixture and whip them all together
- Once they are adequately mixed together, fold in the chives, black pepper, and pork belly bites
- Scoop a little on your plate, and then top with the gravy
- Top with the chives