

Homemade Goetta



This goetta recipe makes a lot and it freezes well

Makes 4 loaf pans

3 pounds pork shoulder	2 bay leaves	1T black pepper, freshly ground
6c water	2 celery stalks with leaves, chopped	2T sage ~ I like the spongy sage
2c beef broth, low sodium	1/2T salt, more or less to taste	3c pinhead oats
4c onion, chopped		

Cut meat into large pieces. In large stockpot, add meat, water, beef broth, onion, bay leaves, celery, salt, pepper and sage. Bring to a boil, then lower to a simmer. Cook, uncovered, stirring occasionally for 2 hours.

Strain mixture, reserve liquid. Chop meat and veggies into very small pieces and set aside.

Pour liquid back into stockpot and add pinhead oats. Bring to a boil, then lower to a simmer. Cook uncovered, stirring often, for 2 hours. Mixture will be very thick.

Add meat and veggies. Simmer 2 hours. Taste and adjust seasonings. Line 4 loaf pans with plastic wrap and spray each one with non~stick cooking spray. Pour goetta into pans, packing down firmly. Cool to room temperature, then refrigerate or freeze.

Prepare Ahead Tip

Goetta can be frozen, tightly wrapped, up to 4 months.