



Make Head Cheese Without Using a Pig Head

[How I Made This From Start to Finish](#)

You don't need a pig head to make real head cheese. Pork hocks deliver great flavor, perfect texture, and a cleaner process.

Ingredients (for 10 lbs of pork hocks)

- 10 lbs pork hocks (meat and bone)

- Salt (enough to cover the hocks in water)
- 1 cup grated or chopped onions
- 2 tablespoons chopped garlic
- 1 tablespoon allspice
- 1 tablespoon black pepper
- 1 1/2 tablespoons sugar
- 2 cups vinegar

Instructions

- Cover the hocks with salt water, about 2 inches above the meat.
- Bring to a gentle boil, skimming foam as needed. Reduce heat and simmer for about 3 hours, until meat falls off the bone.
- Remove the hocks to cool slightly, then chop or grind meat, fat, and skin into 1/4-inch pieces.
- Mix in onions, garlic, allspice, black pepper, sugar, and vinegar.
- Pour enough cooking broth back in to just cover the meat. Bring to a boil, simmer for 10 minutes.
- Transfer to containers, press down, cover with plastic wrap, and let cool completely.
- Refrigerate until set. Slice and serve.

Storage

Keeps in the fridge for up to a week. For longer storage, vacuum seal portions and freeze. Slice straight from the fridge when ready to eat.

[Visit the blog for the complete method](#)