

Cretons

Oscar · 29/09/2024

**Prep Time**

1 hr 20 mins

Difficult

Medium

Servings

12

Description

Cretons is a pork spread that used to be very popular amongst French Canadians working in the woods This is best appreciated spread on toasts or plain multigrain bread

Ingredients

- - 1 pound ground pork - 1 cup milk - 1 onion
- chopped - 1 clove garlic
- chopped
- or to taste - 1 pinch ground cloves
- or to taste - 1 pinch ground allspice
- or to taste - salt and pepper
- to taste - $\frac{1}{4}$ cup dry bread crumbs

Instructions

1. Cook ground pork
2. milk
3. onion
4. garlic
5. cloves
6. allspice
7. salt
8. and pepper in a large saucepan over medium heat for about 1 hour. Stir in bread crumbs and cook for 10 more minutes. Adjust seasonings to taste. Transfer to a small container and keep refrigerated.