



Gorton FrenchCanadian Pork Spread

Oscar · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

10 hrs

Description

Gorton is a FrenchCanadian pork spread for toast and crackers This was my mémères grandmothers recipe and so far I have never had any better Its similar to French pâté and very simple to make I guess from what I read cretons and gorton are almost the same gorton being the New Englander translation Enjoy

Ingredients

- - 2 pounds finely ground pork fat - 2 pounds finely ground pork - 2 onions
- finely chopped - 4 cups water - 1 teaspoon ground cloves - $\frac{3}{4}$ teaspoon ground nutmeg - salt and black pepper to taste

Instructions

1. Stir pork fat
2. ground pork
3. onions
4. water
5. cloves
6. and nutmeg together in a large pot. Season to taste with salt and pepper. Bring to a boil over medium-high heat
7. then reduce heat to medium-low
8. and simmer until the pork is tender
9. at least 1 ½ hours. Use a potato masher to mash the pork mixture every 15 minutes as it cooks. The longer you simmer the gorton
10. the better the flavor will be. Add water as needed to keep the mixture from boiling dry. When you're ready to stop cooking
11. let the liquid reduce as much as possible without letting it burn. Refrigerate gorton overnight. Remove and discard the fat layer
12. or stir it into the meat for a creamier spread.