

# Tongue Loaf

U.S.	Ingredient	Metric
3½ lb.	Pork tongues, cleaned	2270.0 g
<b>Brine Ingredients:</b> (Brine contains 190 ppm of nitrite)		
4 Qt.	Water, pure or bottled	3785.4 ml
5 Tbs.	Salt	100.0 g
¼ Cup	Garlic cloves, crushed	35.0 g
2 Tbs.	Sugar	25.0 g
2 Tbs.	Pickling spice	13.0 g
2 tsp.	Cure #1	12.0 g
<b>Flavoring Ingredients:</b>		
2½ Cup	Broth	600.0 ml
4 Env.	Gelatin	21.0 g
1½ tsp.	Garlic Powder	4.2 g



*This formulation is based on metric measures; U.S. measures are approximate!*

## METHOD:

1. Prepare the pickling brine by combining the water, salt, sugar, cure #1, garlic cloves, and pickling spice, stirring well until everything is well dissolved.
2. Cure pork tongues in the brine (under refrigeration) for ten days.
3. Simmer the tongues and garlic powder over low heat for two hours, in just enough water to cover, until very tender.
4. Cool the tongues and skim the fat from the broth and cut the tongues into 1-inch chunks and place in a Zip-Loc container or loaf pan; Pack the tongues tightly in the container.
5. In order to determine how much gelatinized broth will be needed, cover the tongues with water. Drain the water and measure the volume..
6. Strain ½ the required volume of broth and add an equal amount of cold water; stir in the gelatin, allowing it to “bloom” and then heat the solution to dissolve the gelatin.
7. Pour the broth over the tongues. Allow to set up in the refrigerator overnight.
8. Slice, dust with freshly ground pepper, and serve on good Hard German Rye Bread.

## Recipe By:

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