

Scrapple 2 pounds ground mild pork sausage 1 lb liver pudding 1 cup all-purpose flour 2 cups yellow corn meal 4 tablespoons salt 4 teaspoons freshly ground black pepper 2 teaspoons sage 2 teaspoons ground mace 2 teaspoons ground coriander 2 teaspoons ground thyme 2 teaspoons whole sweet marjoram 3 quarts of water In a large pot, add the water and bring to a boil. Add the liver pudding and boil 10 minutes. Add the ground pork sausage, a little at a time, and stir. If you add the pork all at once, you will end up with a big "clump". Boil at about a simmer for 20 minutes.

In a large bowl mix the flour, corn meal, salt, and spices; add to meat and broth slowly, constantly stirring.(I use a hand mixture to blend it well) Simmer gently for one hour, stirring very frequently. Use lowest possible heat, as mixture scorches easily. Pour into greased loaf pans, (you will need two - this receipt will make two four pound pans for a total of eight pounds) bounce the pans a couple of times so that the Scrapple settles, and let cool. At this point it is best to let the let the Scrapple set in the refrigerator overnight. Now, as you arise in the morning, remove the scrapple from the refer and cut into to 3/8 inch slices. To freeze, lay a sheet of waxed paper between slices and then put in Ziploc bags and into the freezer. To serve, thaw and dust with flour and fry in either bacon grease or lard until golden brown. Should you decide to use "Pam" or other such modern devices, you will not only ruin the Scrapple, but my grandmother, and perhaps her grandmother who developed this receipt will descend upon you and rack vengeance beyond imagination. Some people prefer their Scrapple with maple syrup. Personally, I like to lay a couple of slices of Scrapple along two fried eggs, put lots of butter on the Scrapple, then grab my pepper mill and make everything look like a gravel truck just past over it. And, as you eat, mix the eggs and Scrapple together and use a good "pusher" (fresh crusty bread) to get it together. Enjoy.