

Herbelade

Lord Harlequin Tomfoolery
From Harleian MS.4016)

1 Lb Pork Butt Roast, Cut into 1-Inch Cubes
1 Tbls. Fresh Chopped Hyssop
1 Tbls. Fresh Chopped Sage Leaves
1/4 Cup Fresh Chopped Parsley
1/2 Cup Pork Broth
1 Cup Water
4 Dates, Pitted and Minced
2 Tbls. Currants
2 Tbls. Pine Nuts
4 Egg Yolks, Beaten
1 Tsp. Sugar
1 Tsp. Ginger Powder
1 Tsp. Salt
Pinch Saffron
1 8 Inch Pie Shell, Crisped for 15 Minutes in a 400 Degree Oven

Put pork, herbs, water, and broth in a 2 quart sauce pan. Bring to a boil. Cook until the pork is done, about 15-20 minutes. Remove from heat. Drain. Place pork and herbs in a bowl and allow to cool. When cool, add remaining ingredients and mix thoroughly. Pour all into the pie shell and bake at 350 degrees for 30 minutes, or until the yolks are set. Remove from oven. Serve hot. Makes one 8 inch pie.