



- 3 pounds ground pork
- 1 Pint of heavy cream
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1 tablespoon Tabasco sauce
- or
- 3 tablespoons of your own tomato, chili pepper, vinegar mixture.
- 3 tablespoons pistachios
- 1 cup of whole green peppercorns
- 1 teaspoon butter
- or
- 1 spray of no-stick butter

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Preset oven to 350 degrees
Split the pork into 2 equal parts, about 1 1/2 pounds each.
Place one part (half the pork) into a food processor. Place the remaining pork into a bowl and set aside.
Add the heavy cream, salt, pepper and Tabasco sauce to the food processor.
Process until well and evenly mixed.
With a wooden or plastic spoon transfer the processed pork mixture to the bowl with the remaining ground pork. Mix well.
Add the pistachios and peppercorns and mix again until the two kinds of pork are well integrated.
Lightly coat the inside of a loaf pan or small baking dish with butter or no-stick spray.
Spoon in and fill the pan or baking dish with pork mixture.
Tightly seal the top with aluminum foil and momentarily set aside.
Fill to slightly less than half, a large metal hotel pan with lukewarm water.
Place the pan containing the pork into the hotel pan.
Put the two pans into the preheated oven
Cook for 1 hour at 350 degrees.
Remove from oven and check to see if the pate is firm on top and on the edges.
If not firm return to oven.
Once the pate is firm, allow to cool to room temperature and place in the refrigerator to chill.