Soused Hog’s Face

*1 large hog’s face*

*5-6 gloves garlic, sliced*

*2-3 Tbsp olive oil*

*2 Tbsp rosemary*

*2 Tbsp sage*

*2 large onions, sliced into ½-inch rounds*

*large knob of butter*

*1 750-mL bottle grog, preferably British Navy Standard*

Preheat the oven to 450°.

Heat the oil in a large cast-iron skillet over medium-high heat. Add the garlic and sauté 2-3 minutes until soft, but not brown. Add the hog’s face and brown quickly on all sides, being careful not to burn the garlic. Remove from the heat. Sprinkle the rosemary and sage all over the hog’s face and surround it with the onion slices. Place in the oven on the middle rack and roast for 30mins. Remove from the oven and souse the hog’s face thoroughly with the bottle of grog, being careful to avoid any splashing. Tent loosely with aluminum foil, place the hog’s face back in the oven, and roast for 1-1 ½ hrs until it is nicely brown on top and the edges are crispy. When it is finished, add a large knob of butter to the surrounding sauce and stir, then let it sit covered for 10-15 minutes before serving.

Pair with more grog, or a nice French claret.

Killick’s Damnation

*Leftovers, old meat, hardened ship’s biscuit, mincemeat, anything that is left in the pantry overnight*

*1 bottle British Navy grog*

*2-3 cups gunpowder*

*knob of butter*

Preheat the oven to 500°, being careful to avoid singeing your muttonchops.

Gather any leftovers you have and layer them in a large baking dish. Sprinkle with the gunpowder and souse with the grog, reserving a large tumbler for yourself. Add a knob of butter and roast in the oven until blackened and smoking. Serve with the additional grog, and brioche.

Spotted Dick

3 cups all-purpose flour

2 tsp baking soda

1tsp baking powder

1tsp salt

6 Tbsp melted butter

2 eggs

2 cups sultanas or currants (or raisins in a pinch)

½ cup sugar

½ cup candied orange peel or citron

Preheat the oven to 350°.

In a large bowl, combine the flour, baking soda, baking powder, and salt, and mix thoroughly until well incorporated. Fold in the melted better, eggs, sultanas, sugar, and orange peel or citron. Knead the mixture with your hands until well combined, then punch down the dough and knead a second time until it is soft and plyable. Shape into a long, artistic oval and lay on a buttered baking sheet (or stuff into a loaf pan), and bake for 45 minutes or until a cutlass inserted into the center comes out clean. Serve with clotted cream or Bavarian cream, and a pot of coffee.

Jack Aubrey’s Damn-Your-Eyes Trifle

24 ladyfingers

3 cups Bavarian cream

1 cup British Navy grog

1 cup British Navy rum

20 Italian *maraschino* cherries

2 Tbsp ras’bry jam

2 large oranges, cut into ¼-inch rounds

another orange

sprig of mint

Zest the other orange vigorously and mix the zest into the Bavarian cream. In a large round bowl tall enough to fit a cannonball, layer enough ladyfingers to cover the bottom of the bowl. Brush with the rum, then with the grog. Sprinkle 8-10 *maraschino* cherries and 1 Tbsp of the ras’bry jam over the top, then pour over 1/3 of the Bavarian cream. Repeat with the ladyfingers, then the rum and grog, then the cream, then the additional ingredients, ending with a thick layer of Bavarian cream on top. Arrange the orange slices on top in a circular pattern, reminiscent of a rose. Cover with sailcloth and refrigerate at least 2 hours or preferably overnight.

When ready to serve, uncover the trifle and dust with powdered sugar.