

Yrchouns (Hedgehogs)

From Master Bishop Geoffrey d'Ayr
(From 'Two Fifteenth Century Cookry Bokes, @ 1450)

2 ½ lbs Ground Pork

16 Whole Cloves

6 Eggs

2 Cups Breadcrumbs (About)

Salt and Pepper to Taste

Ground Ginger to Taste

1-2 Pkgs Slivered Almonds

Mix everything except cloves and almonds into one big ball. Divide into 8 big meatballs or small meatloaves. Mold into elongated 'lumps', use thumb and forefingers to make depressions for eyes and small snout. Put in cloves for eyes, stud back with slivered almonds for quills. Bake on aluminum foil covered baking sheets at 350 degrees for about 1 hour or until cooked through. Serve hot.