Goetta
makes about ten 1-pound loaves or logs

5-pound pork butt
3/4 pound celery, roughly chopped
3/4 pound yellow onion, peeled & roughly chopped
5 cloves garlic, minced
4 fresh bay leaves
8 cups water
5 cups steel-cut (pinhead) oats
2 tablespoons salt
3 tablespoons sage
2 tablespoons red pepper flakes
1 tablespoon fennel seeds
1 tablespoon mustard seeds

In large stockpot, bring pork, celery, onion, garlic, bay leaves, & water to boil over high flame. Reduce flame to low, cover, and simmer 2 hours. Remove pork from stockpot (leave water in pot) and allow to rest until cool enough to handle. Cut pork into chunks & grind. Discard bay leaves from water, then remove other vegetables and feed them through the grinder as well. Return ground pork & vegetables to stockpot and add remaining ingredients. Bring to simmer over medium-high flame, stirring often; reduce flame to low, cover, and simmer 2 hours, stirring often. Remove pot from flame, allow to cool, and pour into greased mini loaf pans or roll into 1-pound plastic-wrapped logs. Refrigerate if using within a week; freeze for up to 3 months.