

# Whisky Smoked Pig Cheeks (for 2 Persons)

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/pigs-cheeks-italian-recipe>

## Ingredients:

- 1 1/3 pounds pig skinned, cheeks
- white wine vinegar
- whisky barrel wood chunks
- 3 1/4 tablespoons salt
- 2 1/4 tablespoons brown sugar
- 1 star anise
- 1 bay leaf
- 1/2 teaspoon black peppercorns
- 2 juniper
- 1/2 teaspoon smoked chili powder
- 6 3/4 tablespoons whisky
- 1 1/4 cups apple juice
- 1 bouquet garni
- juices Broth
- 2 tablespoons honey or more if you want them sweeter
- 1 tablespoon cider vinegar or more if you want it less sweet