

Pig



In meat, pork is a totem for Castilla y León, from the pigs of the fattening and pastures, to pigs that each family raised at home as a key nourishment of the diet throughout the year, without forget the suckling pig from Segovia, the roasted piggy of Arevalo (Avila), or brood suckling pig for celebrations and major events, almost always with the formulation of the roast.

The importance of this animal is so large that our literature is full of quotations and allusions to it, as in the case with popular culture, where it has an extensive synonymy: pork, pig, piglet, hog, swine, shoat...

Of hogs practically we take advantage of almost everything, the cookbook is thus large and varied at the level of popular and traditional cuisine. Although if something gives fame to this totemic animal are the products of pig slaughter, legs, loins, tenderloins, chorizo, large blood sausages, black puddings, botillos or bandujos, ribs... The one that transcends borders, first and foremost is the ham, mainly from Iberian pigs raised on pastures with acorns and D.O.P. Guijuelo quality rangelands, which markets more than 50% of the Iberian ham of Spain.