

Wild boar: recognise the meat and its menu names

Wild boar is pig meat

Wild boar belongs to the pig family. On menus, sanglier is a French name and cinghiale an Italian name for wild boar. AMNA classifies wild boar as PORK under the site's pork criteria. A slaughter description does not change the animal species.

Ask about the exact dish

For sausages, stews and mixed-meat dishes, ask which species are used in the filling, stock and fat. A dish name alone may not list every ingredient.

Food safety evidence

CDC identifies raw or undercooked wild boar and other wild game as a risk for trichinellosis. Food-safety preparation and the site's religious classification answer separate questions.

Sources

CDC: Trichinellosis in wild game (2026 study)

Sources checked October 17, 2026.

[Pork criteria](#)

[Izmir kofte recipe](#)

SPOTLIGHT HALAL RECIPE: KOFTE FROM IZMIR (İZMİR KÖFTE)

İzmir, historically Smyrna, is Turkey's third most populous city and the country's largest port after Istanbul. İzmir's cuisine has largely been affected by its multicultural history, hence the large variety of food originating from the Aegean, Mediterranean and Anatolian regions. İzmir kofte is a very popular meatball dish, both in Turkey and throughout the world. However, several variations on the recipe exists. Brought to mainland Greece by ethnic Greek refugees from Turkey after 1922, the cuisine of İzmir has had an enormous impact on Greek cuisine, exporting many sophisticated spices and foods.

Ours is an adaptation on a Greek version of İzmir Kofte which had called for red wine to be added to the sauce. The sourness of pomegranate syrup, instead, provides an unexpected but pleasing flavor.

YOU'LL NEED...

Tomato Sauce (see below)
2 slices white bread, crumbled or 4 tbsp. plain breadcrumbs
¼ cup pomegranate syrup
1 ½ lbs (680 g.) ground beef, lamb or veal
2 eggs
small bundle of parsley, chopped
2 - 4 cloves garlic, minced
salt
¼ teas. black pepper
¼ - ½ teas. ground cumin
¼ teas. ground cinnamon
flour
¼ cup (half stick) butter (Greek style) or olive oil (Turkish style)
4-6 potatoes, peeled and cut into half inch slices (optional)
2 cubanelle (Italian green) peppers, seeded and sliced lengthwise (optional)



Izmir Kofte, made with potatoes

DIRECTIONS

1. PREPARE Tomato Sauce (see below).
2. While tomato sauce simmers, thoroughly MIX bread (crumbs), syrup, eggs, parsley, garlic, salt, cumin, cinnamon & pepper.
3. SHAPE into finger-length kofte meatballs.
4. ROLL kofte in flour and brown in butter in a wide bottomed pot. TURN to brown on all sides. REMOVE and set aside.
[If not using potatoes, skip the next step.]
5. LIGHTLY FRY optional potato slices in the butter and meat fat for 10 minutes. Potatoes will not be cooked through. POUR in the tomato sauce, cover and simmer potatoes 30 minutes.
6. ADD all kofte (and the optional cubanelle peppers) back to the pot and cook 15 minutes in the tomato sauce.
7. SERVE potato-less version over pilaf, or pasta.

TOMATO SAUCE INGREDIENTS

1 large can peeled crushed tomatoes (without basil)
1/3 - 1/2 cup pomegranate syrup
or ¾ cup unsweetened pomegranate or cranberry juice
1 tbsp. brown sugar
1 clove garlic, minced
salt, black pepper

To prepare the tomato sauce, add all ingredients in a saucepan. Cover and simmer for 30 minutes.