

Jellied Pigs Feet

Ingredients

- 2 pigs feet chopped in half
- 1/2 onion
- 2 bay leaves
- 3/4 tsp peppercorns
- 8 whole allspice
- salt
- pepper
- water to cover

Instructions

Boil till meat begins to fall from bones (about 4 hours) Take feet out of broth and remove bones. Put meat into loaf pan 5x8" and strain broth over it. This will jelly. Chill thoroughly in refrigerator. Turn out on a platter. Garnish with lemon and service sliced with hot boiled potatoes.