

Jellied Pigs Feet

Ingredients

- 2 pigs feet chopped in half
- ½ onion
- 2 bay leaves
- ¾ tsp peppercorns
- 8 whole allspice
- salt
- pepper
- water to cover

Instructions

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