

Jellied Pigs Feet (Koselena)

2 pigs feet chopped in half
water to cover

Salt and pepper

$\frac{1}{2}$ onion

2 bay leaves

$\frac{3}{4}$ tsp. peppercorns

8 whole allspice

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 inches and strain broth over it. This will jelly. Chill thoroughly in refrigerator. Turn out on platter, garnish with lemon, and serve sliced with hot boiled potatoes. 8 servings.

Mrs. C. J. Mikolaitis