

Pig's Feet

Thom Hackett

Servings: 1



Be shore an' clean 'tween his toes - you jest can't tell where a Hawg's been.

Ingredients

4 each pig's feet
water
2 tablespoon salt

Cooking Method

Put pigs feet in cold water.

1. Scrape and clean well.
2. Place in a pot and cover with water.
3. As foam comes to the top - skim it off and discard.
4. When foam stops rising to the top; add the salt.
5. Boil till the meat will slip from the bone. (If pressure cooker is used then cook for 15 minutes after pressure begins to escape).
6. Can be eaten in several ways - baked with something else or jest as is.