

BOILED PIG FEET

1. 10 lbs. Pig Feet
2. 1 tblsp. Salt
3. 1/4 cup Dried Chopped Onion
4. 1 tblsp. Dried Minced Garlic
5. 1 1/2 tsp. Mixed Hot Peppers
6. 1/4 cup Red Wine Vinegar
7. Water

Ingredients

1. Wash and clean between toes of feet.
2. Place in stock pot.
3. Add water to cover plus two inches.
4. Add all ingredients to pot.
5. Boil gently for approximately 3 hours or until feet are tender.
6. Remove from water gently. Serve hot.