

Boiled Dinner

Below is a basic recipe for boiled dinner. Feel free to use any combination of vegetables you have available.

Ingredients

- 4 qts water
- 6 smoked pork hocks
- 1 rutabaga, cubed
- 2 lbs. potatoes, cubed
- 1 lb. baby carrots, halved
- 1 large onion, chopped
- 1 medium zucchini, diced
- 1 medium summer squash, diced

Directions:

In a large stock pot add 4 quarts water and pork hocks. Let boil until meat starts falling off bone.

Remove hocks from pot and lower heat to simmer; shred meat from bones and return meat to broth. Add in rutabaga, potatoes, carrots, onions, zucchini, and summer squash. Boil until all is tender and add salt & pepper to taste.

Serve immediately or freeze batches for later.