

MORSELS AND MORE

New England Boiled Dinner

Ham hocks; smoked, put in a kettle early with chicken broth and boiled to release the flavor. Remove the hocks and pull off the meat. Return meat to the kettle.

Pre-boil whole potatoes and a quartered rutabaga until softened but not mushy so they are easier for participants to cut and more quickly cooked.

1 small head of cabbage, cut into fairly large pieces

1 rutabaga chopped (not diced)

4 medium potatoes, chopped

4 large carrots, chopped

1 onion, chopped

Add all vegetables to the kettle with the ham hock and broth. Simmer until the cabbage and onion are done.