

PIGS IN A BLANKET

Depending on how many pigs you want to make keep in mind that 1 pound of meat makes 4 pigs.

You need the same amount of pork and ham. For instance: 4 lbs of pork and 4 lbs of ham equals 8 lbs. of meat...4 pigs to a pound so it will make 32 pigs.

The best ham to buy is the one with the bone in it, so be sure to weight ham after cutting away from bone. It is ok to have a little more ham then pork butt if you like. You can also use a canned ham or boneless ham.

INGREDIENTS

Fresh Pork Butt

Ham

Cabbage

Sour Kraut

Rice

Garlic

Salt

Pepper

Garlic powder

What you will need for approx. 8 pounds of meat:

3 large or 4 med. Size heads of cabbage

6 large cans of Sour Kraut (preferably Franks brand)

8 handfuls of Rice (a handful per pound) and may add more

8/10 large cloves of garlic (not bulbs...cloves)

Salt and Pepper added to meat mixture as needed

Salt, pepper, garlic powder added to water when cooking pigs.

INSTRUCTIONS

Night before: Core cabbage and place in boiling water that has ½ cup of vinegar added. Cover container and turn off stove. By morning the cabbage should be pliable.

Morning: Empty water from containers, remove cabbage leaves and set aside. Make sure you have enough leaves to wrap the pigs. Chop remainder of the cabbage to be added to the sour kraut.

Open all cans of Kraut, 3 cans of kraut can be put in colander and run cold water over it so it won't be too sour when combined with the other 3 cans. In big container combine and mix all the kraut and the chopped cabbage and set aside.

Chop all meat into cubes and alternating the meat run through the meat grinder. When all the meat has been ground, add chopped garlic, rice, salt & pepper, mix well. As you are mixing it, if you do not see the rice then add a little more. (You don't want to have an over abundance of rice so don't over do it.) In palm of hand mold pigs and set aside. When all pigs have been made, then wrap in soft cabbage leaf. Make sure there are no holes in the leaf because meat will break through while cooking.

In large cooking pots: Alternate kraut and pigs. Kraut at bottom, then pigs, then kraut, etc. (Leave plenty of room at top of pot for expansion) Place a plate up side down on top. Add water all the way to cover the plate, add some salt, pepper and garlic powder to the water. Place on stove (med. Heat) until it starts to boil then turn down heat so it just simmers. While cooking taste water for flavor, adding salt, pepper and garlic powder to your liking. Keep adding water up to the plate as it simmers. Do not cover while cooking.

It will take at least 3 hours of simmering.

Turn off heat, and after it has cooled off you can either put lid on container and place in refrigerator until time to reheat and eat or to place in containers for freezing. They will keep in freezer for at least 6 months or more if stored properly, like wrapping containers in aluminum foil. I usually put enough pigs in each container for a meal. Should you have any left over, refrigerate, because the more times you reheat the pigs it just enhances the flavor.

Recommending boiled potatoes to be served with pigs and kraut. Also personally I like to add butter to the meat and potatoes before eating.