**New England Boiled Dinner**

**Ingredients:**

1 pork butt

¼ cup curing salt

1 Tbsp. liquid smoke

Water

2# carrots, peeled and cut into large chunks

1# parsnips, peeled and cut into large chunks

1 heads green cabbage, cut into wedges

2# potatoes, cut into large chunks

2 onions, peeled and cut into 8 pieces

8 cloves of garlic

2 qt. chicken stock

Salt and pepper to taste

**INSTRUCTIONS**

**Day 1:**

1. Remove the skin and bones from the pork butt. (3rd period)
2. Measure 2# of the pork. Cut the meat into large 2” chunks and put into a plastic container.
3. Add the curing salt and liquid smoke and cover the meat barely with water.
4. Stir until the curing salt is dissolved. Cover with a lid.
5. Prep all of the vegetables.
6. Put everything on a tray, label it with your recipe and put in the cooler.

**Day 2:**

1. Drain the liquid from the meat and rinse the meat.
2. Divide everything evenly between 2 large pots.
3. Make sure there is enough stock to cover the ingredients, if there is not, add more.
4. Bring mixture to a boil.
5. Reduce heat to medium and cook until the pork is cooked through.
6. Adjust seasonings to taste.