

From the kitchen of David and Jennifer Deaven

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Meat/Pigs Stomach

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A: 1 pig stomach, cleaned

B: 1/2# bacon

3C onion

1/2t cayenne pepper

1/2t pepper

1/2t cardamom

1t savory

2t salt

1/2C rye crumbs

3 eggs

6C potatoes, diced

C: 4T clarified butter

1. Soak (A) 2-5 hours in salted water and rinse.
2. Turn (A) inside out, and sew the two smaller holes shut.
Turn stomach right side out again.
3. Stuff stomach with (B).
4. Simmer in 2 gallons water for 3 hours.
5. Bake 375F 25 minutes, baste with (C).

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