

BEECK'S RECIPE COLLECTION

WESTPHALIAN CURLY KALE GRANDMA'S RECIPE

PREPARATION:

Put all of the meat and the onions which are peppered with cloves in a large pot, completely cover with water and bring to a boil. Boil for approx. 1 h over medium heat. Then add the curly kale and if necessary, remove still present stems. Remove the onions and dispose of them. Continue to boil for another 45 – 60 min. over low heat. Occasionally flip over the meat and sausages. When finished, pour out all of the water and season to taste again, if necessary add salt, pepper (but only a little) and some nutmeg. Stir thoroughly. I serve boiled potatoes with it. Delicious – especially during the chilly time of the year!

INGREDIENTS FOR 4 SERVINGS:

4	glasses of curly kale
4	sausages (ground pork), smoked
1 Ring/e	sausage (cabbage), smoked
1 piece/s of	belly of pork, smoked
2 pieces of	smoked pork chop (neck), with bones, smoked
1 pinch of	salt
1 pinch of	pepper
1 pinch of	nutmeg
4	bay leaves
6 grains of	pimento
2 large	onion(s) cloves

Preparation time: 20 minutes

ENJOY YOUR MEAL!