

Mom's New Years Pig's Feet

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Rated: ★★★★★

Submitted By: honey521

Prep Time: 20
Minutes

Cook Time: 2 Hours

Ready In: 2 Hours 20
Minutes

Servings: 4

"Lowly pig trotters are transformed into a traditional and flavorful New Year's Eve dish in this simple family recipe with deep African-American roots. Serve with a sprinkle of vinegar or hot sauce alongside plenty of Southern-style side dishes."

INGREDIENTS:

8 pig feet, split	2 tablespoons seasoned salt
2 celery ribs, chopped	1 tablespoon chopped garlic
1 onion, chopped	1 teaspoon ground black pepper
3/4 cup white vinegar	2 bay leaves
2 tablespoons red pepper flakes (optional)	water, or as needed to cover

DIRECTIONS:

1. Thoroughly wash pig feet in cold water and place into a large pot or Dutch oven. Add celery, onion, vinegar, red pepper flakes, seasoned salt, garlic, black pepper, and bay leaves to the feet; pour in water to cover.
2. Bring to a boil, reduce heat to low, and simmer until meat is tender and falling off the bones, about 2 hours.

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