



TRADITIONAL ROMANIAN RECIPES

By RĂDUȚ DENISA- MAGDALENA

RĂCITURI DE PORC -PORK CHILLS



Ingredients



g)



f)



e)



d)



h)



a)



b)



c)

a) ears, legs and head of the pig

b) 1 carrot

c) 2 parsnip roots

d) 2 onions

e) 4 bay leaves

f) peppercorns

g) salt

h) garlic

Method of preparation

1. Take a pot and put in it: water over which we add salt, peppercorns, garlic and the vegetables.



2. Waited for the meat to boil until it came off the bone.



3. In the meantime we still collect the foam from above.



4. After the meat has boiled, take it out and put it in bowls.



5. Then we will strain the water from the pot through a sieve.



6. Now we will add some passed garlic and mix.



7. Now put the water in bowls and leave it in a fridge or cold place overnight.



As a decoration we can put some paprika over it.

THIS IS OUR "RĂCITURI DE PORC" -PORK CHILLS

