

## INGREDIENTS::

1 kg of sour cabbage, lard, smoked pork knuckle,  
2-3 sprigs of rosemary, pepper, garlic

### Preparation:

Wash the cabbage a little so that its taste is not too strong. Pre-cook the knuckle the night before for approx. 1 hour. Then take it out of the cooking water and let it cool.

Place a piece of baking paper in the *Hungarian Cooking Dish* (optional but recommended). Grease it with a little lard and pile the sour cabbage evenly. Season with pepper to taste. Place the knuckle on top of the cabbage. Score it, and stuff garlic inside the cuts as many you like. Place a few sprigs of rosemary on it and put it in a wood-fired or electric oven, or on embers for 2 hours. Have a pálinka.

# PORK KNUCKLE

## *On a bed of Cabbage*

