Mustard Pork Neck

WITH LOADS OF VEGETABLES

Ingredients:

10-12 slices of pork neck, mustard, sour cream, bacon, salt, pepper, parsley, potato, sweet potato, red onion, leek, garlic, mushroom, zucchini, eggplant, beetroot, red cabbage, tomato, pepper (and many more veggies).

Preparation: One day before making the dish, prepare the pork neck slices with salt and pepper, then dip them in sour cream mixed with mustard and put them into the fridge in a covered glass bowl. The next day, clean the vegetables. Handle the beetroot carefully so that they don't colour everything red. Base principle: The rule of this dish is that the proportion of vegetables depends entirely on the wishes of those who make it. If you don't like something, skip it, and put more of your favourites. You just have to make sure that it is very colourful and has proportionately juicy and less juicy vegetables to make it authentic. After the dish is ready, the colours will no longer dominate that much, but the colourful extravaganza of green, orange, yellow, and purple is so pleasing during the preparation that it is definitely worth the effort. Do not chop the vegetables into small bits. Put everything in the *Hungarian Cooking Dish* in large pieces.
Assembly: Line a 10-person *Hungarian Cooking Dish* with baking paper (optional but recommended). Put a few thin slices of bacon on the bottom. Next the potatoes in large pieces, salt them, and then lay the marinated pork neck on the potatoes. Now comes the fine art! Place the vegetables in any arrangement on top of the meat, in a pleasant mess, or in a nice order: however you prefer. From time to time, add salt and dried or freshly chopped parsley. If the vegetables are already piling up and you fear that it will be difficult to close, then put bacon slices on top and it can go on the embers. If we can stand it, simmer it slowly, paying attention to the even embers. If there is still a lot of juice at the end, pour some of it off before serving. Have a pálinka if it went on the embers...