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VJK

# Waltma Country Spare Ribs & Polish Koposte

1. Take about  $2\frac{1}{2}$  lbs frozen spare ribs, thaw out.
2. Put in 9-10" deep pot and heat to boiling temp. <sup>at 10:00 AM</sup> water.
3. Remove all foam as water reaches boil, continuously until water is clear, in approximately 1 hour, or 10:00 AM allow meat to get soft before stop boiling, at 12:05 P
4. Pour off excess water and place in refrigerator to cool.
5. Separate with fingers the meat from the pot and bones leave about  $\frac{1}{4}$  of pot with water. Dump meat into water.
6. -  $1\frac{1}{2}$  <sup>Cup</sup> of split yellow or green dry peas into 2 cups of water and bring to boil slowly - then boil until <sup>about</sup> mushy, 1 hour
7. Bring fresh cabbage and slice about  $\frac{1}{2}$  pot in quantity and pour into pot with meat and water. Raise to boil until soft.
8. Pour about  $\frac{1}{8}$ " of Puritas oil or other cooking <sup>oil</sup> into frying pan and slice 3 large onions into frying pan and fry to <sup>transparence</sup> ~~golden brown~~.
9. Open 27 oz can of sour kraut and rinse in 1 can of water. Squeeze sour kraut dry and dump into large pot. Bring contents of large pot to boil.
10. Dump onions, and peas to large pot, then boil.
11. Flavor to suit with pepper corn, ground salt and <sup>syrup.</sup> ~~maple~~ ~~syrup~~
12. Simmer on low heat until full of flavor, 1 hour.
13. Cool and serve.