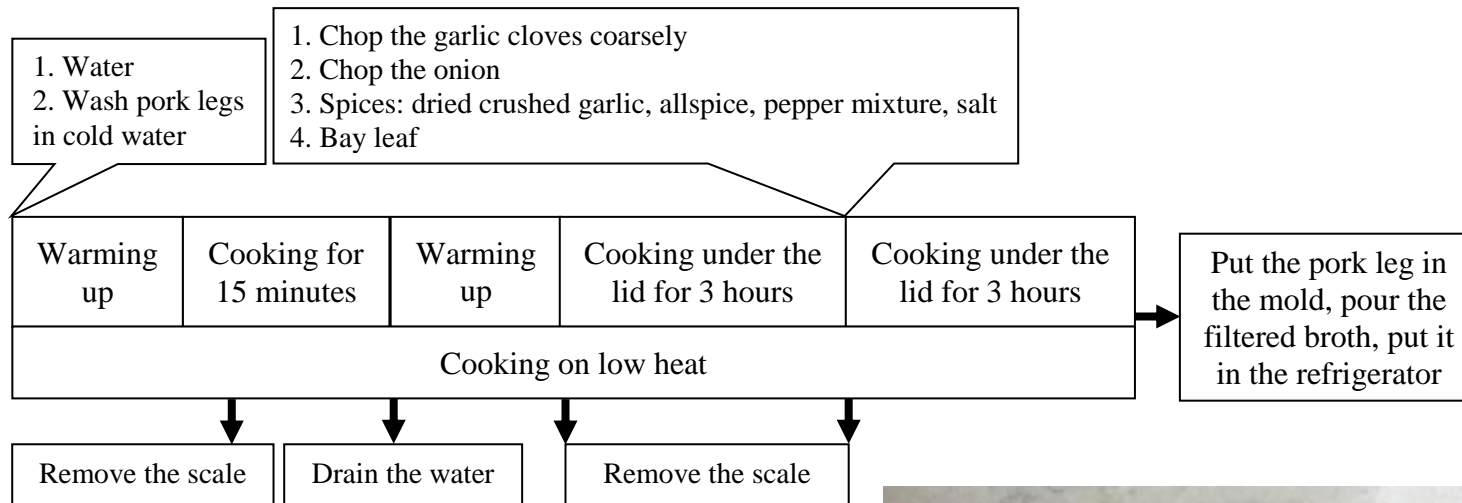


## Pork leg jelly "Relish" (khurs.ru - 2024)



1. Pork legs – 2.5 kg
2. Onions – 2-3 onions
3. Garlic – 4-5 slices
4. Dried minced garlic – 0.5-0.7 teaspoons
5. Allspice – 0.3-0.4 teaspoons
6. A mixture of peppers (peas) – 0.5-0.7 teaspoons
7. Salt – 1.2-1.5 tablespoons
8. Water – 2.5-2.8 liters



## Pork leg jelly "Relish"



1. Take the pork legs, peel and wash



2. Peel the onion



3. Cut the onions



4. Take the garlic



5. Peel the garlic



6. Cut the garlic cloves coarsely



7. Make up the proportions of spices



8. Put a saucepan with water on the fire



9. Put the pork legs in a saucepan



10. After 15 minutes after boiling, we change the water, boil it again



11. Cover the saucepan with a lid, cook over low heat



12. Put the garlic in a saucepan

## Pork leg jelly "Relish"



13. Put the spices in a saucepan



14. Put the onion in a saucepan



15. Put the bay leaf in a saucepan



16. Cover the saucepan with a lid, cook over low heat



17. We prepare molds (containers)



18. Filter the broth



19. Boiled legs are placed in molds



20. We try to keep the legs intact (they fall apart very easily)



21. Pour the broth into molds with legs



22. Remove excess fat



23. After cooling, put the closed form in the refrigerator



24. We serve it on the table