# Elizabethan Pigs feet and apples
# Serves 4

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4 Pigs feet each quartered
Water
4 cups lamb or beef stock
Quarter of a cup of Vinegar
1 cup of white wine
Half a teaspoon of Salt
Eight of a teaspoon of freshly ground Pepper
1 Tablespoon of butter
2 large Apples, peeled, cored and sliced
2 tablespoons of currants
4 slices of toast
Garnish: Sprigs of Parsley and Apple slices

1) In a large saucepan cover the pigs feet with water and bring to the boil.
2) Reduce the heat and simmer for 10 minutes
3) Drain the pigs feet and run them under cold water
4) In the same saucepan combine the remaining ingredients except the toast. Now bring to the boil
5) Add the pigs feet. Reduce the flame and cover the pot and now simmer for 2 - 3 hours or until the meat is tender. Skim off the fat about every 30 minutes.
6) Spoon the mixture over toast
Garnish with Sprigs of parsley and apple slices
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