

**Boiled Dinner** my Mom's recipe. Never any detail except the bigger the pot the more you can make:)

Ham bone with some meat on it

Cabbage

Carrots

Potatoes

Onion

Celery

Cover hambone with some water and boil for several hours. The longer you cook it, the better the taste. Chop vegetables into large chunks. Add vegetables to ham and water, placing the cabbage wedges on top and cover. Cook about ½ hour or until veggies are tender. Season with salt and pepper as needed. I always added a little chicken bouillon.