

Sunday Boiled Dinner

TOTAL TIME: Prep: 20 min. Cook: 1 hour **YIELD:** 8 servings.

1 smoked boneless ham or pork shoulder (about 2 pounds)
1 medium onion, quartered
2 pounds carrots, halved
2 pounds red potatoes, quartered
2 pounds rutabagas, peeled and cut into 1-1/2-inch cubes
1 teaspoon salt
1/2 teaspoon pepper
1 medium cabbage, halved
Prepared horseradish, optional

Directions

1. In a large Dutch oven or soup kettle, place ham, onion, carrots, potatoes, rutabagas, salt and pepper. Add water just to cover; bring to a boil.
2. Place cabbage on top of vegetables. Reduce heat; cover and simmer for 1 hour or until the vegetables are tender.
3. Drain. Cut cabbage into wedges; remove core. Serve meat and vegetables with horseradish if desired.