

# Lapskaus



## Ingredients:

3 to 4-pound bone-in pork shoulder butt  
4 pounds small yellow potatoes  
3 medium carrots  
1 leek  
1 medium rutabaga  
1 - 2 parsnips  
3 Tbsp. fresh parsley, finely chopped  
3 cups beef broth or beef stock  
2 Tbsp. Kitchen Bouquet\*

## Directions:

Chop potatoes, carrots, leek, rutabaga, and parsnips into large chunks. Set aside in a large bowl. Trim most of the visible fat from pork butt, season with salt and pepper.

Place pork butt into 5-6 quart Dutch Oven and cover with water. Place cover on Dutch Oven and boil for 1 hour. Remove lid and let pork butt cool to the touch.

Remove pork from Dutch Oven and place on cutting board. Drain boiled water from pot, reserving 2 cups. Using a boning or filet knife, remove pork from bone. Cut pork into large bite-sized pieces.

Return reserved 2 cups boiled water back into the Dutch Oven. Add 2 cups of beef broth/stock. Stir in Kitchen Bouquet. Add potatoes, leeks, rutabaga, and parsnip. Add pork pieces; stir to mix. Cover pot and cook on HIGH for 15 minutes. Stir. Add additional beef broth or water, if needed. Reduce to medium to medium-high heat for additional 10-15 minutes until potatoes are fork tender.

Serve in large bowls. Top with fresh parsley before serving.

\*Substitutes: Parisian Browning Essences (Gluten/Egg/Soy/Dairy/Peanut Free), dark molasses, McCormick's Brown Gravy package.