

Chitterlings Recipe

Ingredients :

4 lbs cleaned pork chitterlings
2 tbsp red wine vinegar
1 tbsp minced garlic
1 medium sized onion chopped
1 medium sized bell pepper chopped
1 tbsp crushed red peppers
2 tbsp chopped jalapeno peppers
2 cups chicken broth
3 cups water

Instructions :

Cut your chitterlings, and place them into a pot.

Add in your bell peppers, onion, crushed red peppers, jalapenos, and garlic.

Now pour in your chicken broth, and water.

Cover the pot, and place the pot on the stove.

Turn the heat to high, and bring it to a boil.

Let boil for 10 minutes, then turn it down to medium.

Let the chitterlings cook over medium heat for 3 1/2 hours