



New England Boiled Dinner

From the kitchen of Mary

*Leftover ham, including bone
Russet potatoes, peeled and cubed
Head of cabbage*

*Cut most of the meat off the ham bone in largish chunks.
Put in a pot and add water. Bring to a boil and boil for about an
hour (or longer).*

Remove the bone and add the potatoes. Cook for about an hour.

*Cut the cabbage in wedges and add it to the pot. Cook for just
about 10 or 15 minutes more.*

*The cabbage tends to disintegrate as you re-heat the dinner
and more cabbage can be added when you are eating leftovers.*