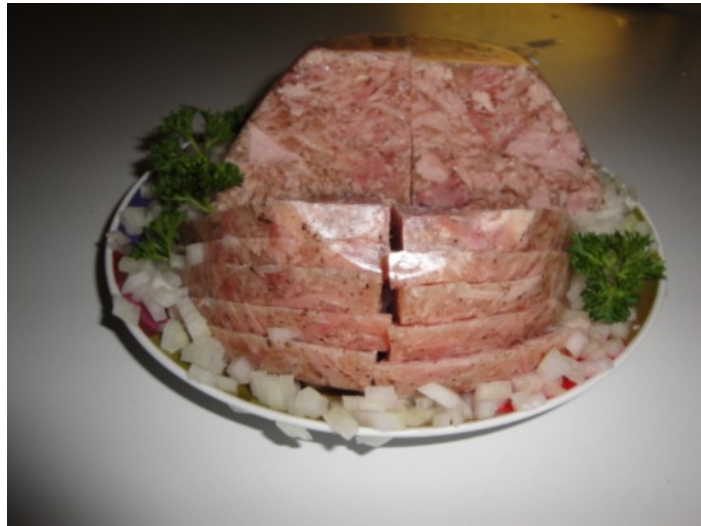


Let's make some Suelze:



You will have to have all the ingredients from the recipe ready!

We use Pork sirloin pieces. (Shown in Picture #1)

This is a 2 Day event!

Day 1:

You need the **meat, salt** and **DQ Cure**.

Cut the amount of meat needed into 1 inch cubes and transfer them into a bowl.

Combine the Salt and the DQ Cure, sprinkle over meat and mix thoroughly. It is normal, that the meat turns color.

Refrigerate overnight.

Note: If you can not find Pork sirloin pieces we recommend using boneless pork loins (see picture #2)

If you bought too much, you can always slice some into cutlets to use in other meals. See Inge's Kitchen Main Dishes for Schnitzel ideas, do not let the cure touch the meat you cut for cutlets as the meat will turn color!

Picture #1



Picture #2



Picture #4



Day 2:

Transfer the meat into a pot, add the ½ Onion that is left in a piece and cover with water.

Bring to a boil and simmer covered, until meat can be shredded easily about 1½ hours, be sure to check periodically and add hot water to keep the meat submerged.



Meat in pot with onion



Remove cooked Onion and discard
(as this onion will turn your gelatin cloudy)

Transfer Meat to a bowl.

Reserve the liquid the meat was cooked in.



Shred meat while hot. Rubber gloves with a cotton glove liner works well for this.

Mix in the diced raw onion.



Add water to the reserved liquid to equal the amount in the recipe, do not worry if you overshoot a little on the water weight. Bring back to a boil, while adding Caraway, Nutmeg, Black Pepper, Essig Essence and Maggi Liquid Seasoning.



Turn off heat and whisk in Gelatin.

Split meat into containers and fill up with the gelatin water
($\frac{1}{2}$ Meat to $\frac{1}{2}$ Liquid).



Take a spoon or fork, stir up the mix to distribute the meat, otherwise you will have all the meat settled at the bottom of the container.



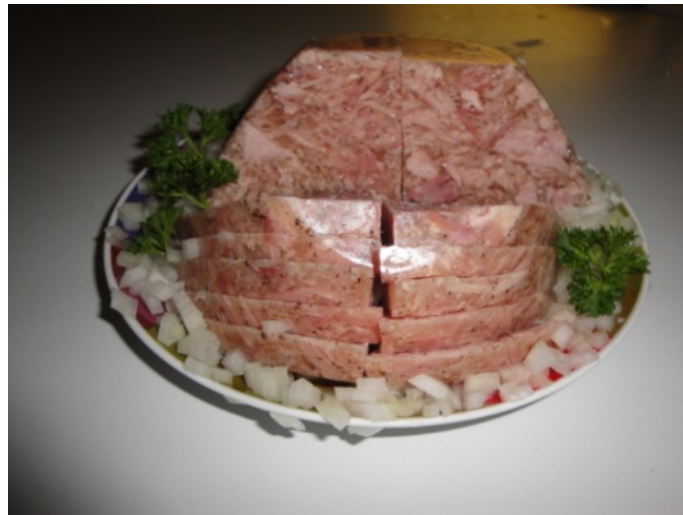
Refrigerate, until completely solid.

To serve, flip the Suelze out of the container onto a plate, surround with diced onions and garnish with sprigs of Parsley.

Cut and enjoy with a nice double crusted German Rye Bread and a cool Lager Beer.

For extra zest more White Wine Vinegar can be added when serving.

Enjoy!



Ingredients:

- 10 lbs *Pork Sirloin*
- 7 lbs *Water*
- 1 lb *Spanish Onion, raw and diced*
- ½ *Spanish Onion, left in 1 piece*
- 0.55 lb *Gelatin, unflavored*
- 0.13 lb *Salt*
- 6 tbs *Essig Essence, concentrated vinegar*
- 1 tbs *Maggi Liquid Seasoning*
- 10 pinches *Black Pepper, ground*
- 2 pinches *Caraway, ground*
- 1 pinch *Nutmeg, ground*
- 11.9 g *DQ Cure (6% Sodium Nitrite)*