



## Frozen Raw Cross Cut Pork Feet 8/32 Oz Bags

**Product Description** - The Quartered Cut Of Our Skylark Cross Cut Pork Feet Makes Them Very User-friendly. Pork Feet Can Be Prepared In Many Delicious Ways Across Various Ethnic Cuisines.

Product Code - 1022642

GTIN - 10079041226424

UPC Code - 079041226427

### Master Case

Piece Count	Net Weight	Gross Weight
	16	17.5
Width	Length	Height
13"	15.75"	9.0625"
TI	HI	Cube
9	5	1.07 cubic ft

### Retail Pack

Net Weight	Width	Length	Height
32	10.5"	9"	4"

### Storage

Shelf Life	Storage Temp	Storage Method
365 days from production	Storage Handling: -10°F-0°F	Keep Frozen

### Preparation

SOUTHERN PORK FEET Prep time: 15 mins | Cooking time: 1 hour

Ingredients: 6 pounds pork feet 2 cups yellow onions, chopped ½ cup celery, chopped 2 jalapeño peppers, chopped 2 Tablespoons minced garlic 2 Tablespoons parsley flakes 4 chicken bouillon cubes Instructions: Wash pork feet and place them in a slow cooker. Add yellow onions, celery, jalapeño peppers, minced garlic, parsley flakes, chicken bouillon cubes, and 14 cups water. Place lid on slow cooker and cook on high for 6 hours.

PICKLED PORK FEET Prep time: 15 mins | Cooking time: 2 hours

Ingredients: 4-6 pork feet 2 cups white vinegar 2 Tablespoons salt ½ white onion, chopped 4 garlic cloves 3 chili peppers 3 Tablespoons black peppercorns Instructions: Wash pork feet and place them in a stock pot. Add enough water to cover them, and boil for 2 hours. After boiling, rinse the feet with warm water to remove excess fat. Set aside. Combine white vinegar, 2 cups water, and salt in a large bowl. Set aside. Add onion, garlic cloves, chili peppers, black peppercorns, and pork feet in a canning jar. Pour the vinegar mixture from the large bowl into the jar. Set aside for a minimum of 4 days before serving.

### Ingredients

Pork