

## **Pigs' Tails with Swede Turnips (Revised edition Irish Traditional Cooking)**

*Pigs' tails are irreverently known in Cork as 'slash farts' or 'pigs' mud-guards', they are still available in Cork's English Market. Mrs Cullinane cooked these pigs' tails for me in her home in Ballymacoda and very tasty they were too.*

### **Serves 6**

6 pigs' tails  
1 swede turnip, peeled and cut  
into 2.5cm (1in) cubes  
a generous knob of butter  
salt and freshly ground pepper

Cover the pigs' tails with cold water, bring to the boil, then discard the water. Cover with fresh water and bring to the boil again.

Add the swede turnip to the pot, cover and continue to cook until the pigs' tails are soft and tender and the swedes fully cooked.

Remove the tails and keep aside. Mash the swedes with a generous lump of butter. Season. Put in a hot bowl and serve the pigs' tails on top.

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