



## Chalker's Jigg's Dinner



### Ingredients:

3 lb. Chalker's Salt Meat  
8 Potatoes  
5/6 Carrots  
1-2 Turnip

1 Cabbage  
4 Parsnip  
1 Cup Dried Yellow Split Peas

### Directions:

Soak the Chalker's Salt Meat in cold water overnight. Soak peas separately overnight. Throw out water in morning. Cut the Chalker's Salt Meat into cubes. Place peas in bag - tie tightly, leaving enough room for the peas to expand. Place the Salt Meat and peas into a large pot - add enough cold water to cover. Cove and let boil for approximately two hours. Slice and chop vegetables into large pieces. Add cabbage to boiling pot (add more water if needed). Boil for another 15 minutes. Add remaining vegetables. Boil for another 30 mins. Remove pudding bag. Squeeze out excess water. Mash the peas with salt, pepper and butter to taste.