Boiled Salt Pork

2 pounds salt pork
Assorted vegetables as available, chopped:

- Onions
- Potatoes
- Cabbage
- Carrots
- Turnips

Salt and pepper
Water

Freshen salt pork by soaking a kettle of water at least 2 hours
If very salty, repeat soaking
Cut salt pork into chunks and brown in the bottom of a Dutch Oven
Add water to cover and bring to a slow boil
Add vegetables and cook until tender
Season with salt and pepper

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