

Meat and Broth from Smoked Ham Bones

To get meat from the bones, as well as some rich broth – place leftover ham in a large pot ; add water to cover the ham pieces. Bring to boil over high heat, then reduce to medium heat, cover, and let cook for about half an hour; uncover, and transfer all the solids to a plate. The meat should be falling off the bones easily; discard bones and fatty parts, then chop the meat (photo below, left). In the pot, there is a good amount of broth; strain through a mesh to remove any solids left (photo below, right):

