

# Brun (Brown) Lapskaus

Connie Aiello

3 to 4-pound Bone-in Pork Shoulder Butt  
4 pounds small yellow potatoes  
3 medium Carrots  
1 Leek  
1 medium Rutabaga  
1 - 2 Parsnips  
3 Tbsp Fresh parsley, finely chopped  
3 cups Beef Broth or Beef Stock  
2 Tbsp Kitchen Bouquet\*



Chop potatoes, carrots, leek, rutabaga, and parsnips into large chunks. Set aside in a large bowl. Trim most of the visible fat from pork butt, season with salt and pepper.

Place pork butt into 5-6 Qt Dutch Oven and cover with water. Place cover on Dutch Oven and boil for 1 hour. Remove lid and let pork butt cool to the touch.

Remove pork from Dutch Oven and place on cutting board. Drain boiled water from pot, reserving 2 cups. Using a boning or filet knife, remove pork from bone. Cut pork into large bite-sized pieces.

Return reserved 2 cups boiled water back into the Dutch Oven. Add 2 cups of beef broth/stock. Stir in Kitchen Bouquet. Add potatoes, leeks, rutabaga, and parsnip. Add pork pieces; stir to mix. Cover pot and cook on HIGH for 15 minutes. Stir. Add additional beef broth or water, if needed. Reduce to medium to medium-high heat for additional 10-15 minutes until potatoes are fork tender.

Serve in large bowls. Top with fresh parsley before serving.

\*Substitutes: Parisian Browning Essences (Gluten/Egg/Soy/Dairy/Peanut Free), Dark Molasses, McCormick's Brown Gravy package.