



PEPPERPOT

3 lbs beef/pig's trotters/oxtail	1 lbs brown sugar	6 cloves
1 piece cinnamon	1 hot pepper	½ cup cassareep
1 onion	salt & pepper to taste	2 bay leaves

Cut up meat and add all ingredients including cassareep. Add water to cover and simmer on a slow fire for 2½ hours turning occasionally until meat is tender, be careful not to allow pepper to burst.

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