

### **Leninši Milkweed with Pork and Wild Onions**

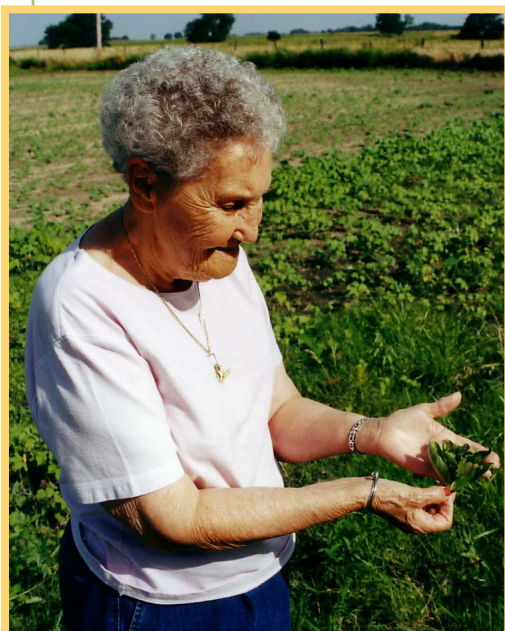
Harvest milkweed while it is still a young stalk of approximately 6-8 inches in height in the late Spring. Pinch off the leaves and blanch in boiling water. Drain.

Cube pork steak or other cut of pork and fry. Add to milkweed greens with more water. Add onions also and cook down until dry or until leaves are done. Do not overcook the greens.

Season with salt and pepper. Serve warm.

The quantities for these ingredients will vary depending on what was available. When we made it with Mildred there were more greens than pork. Approximately a 2:1 ratio.

Recipe contributed by Mildred Walker.



### **Leninši - Common Milkweed**

Harvest the top four leaves from the plant.

Rinse in cold water.

Place in pan with enough water to cover.

Bring to a boil. Reduce heat. Simmer for approximately 5 minutes.

Remove from heat.

Serve hot.

Add butter and salt to taste at table.

Recipe contributed by Dani Tippman.