

## **We are looking for the best knuckle dish of the world and Hungary!**

If you happen to know who cooks the best knuckle dish,  
please notify us for reward!

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If you request so, you will be integrated in our **witness protection program** and, in turn, you can also learn from the other witnesses about the product that has the greatest chance of winning the 2010 prize of the world's best meat and meat product, in particular, the best fishing product, greaves, bacon, cold cut, frankfurter, smoked/pickled meat product, pork base material, beef, goat meat and mutton, brawn, liver pâté, poultry and poultry product, ham, and white pudding!

**Between 17 and 22 August, 2010**, on the occasion of the **Global Food Chain Week**

([http://events.foodlawment.com/eng/?menu=helyszinek.php&tart=art\\_helyszinek\\_vidék.html](http://events.foodlawment.com/eng/?menu=helyszinek.php&tart=art_helyszinek_vidék.html)) at **Mezőkövesd** we will identify the producer and the availability of **the world's best knuckle dish** we want to find with your help.

The meat and meat products will compete at **twelve Hungarian venues**. In a real mood of festivity and assisted by Hungarian and international experts' and consumers' decisions **shall we select**, and - on **21 August** - let the whole world know of the **world's best knuckle dish of 2010** at a **colourful Gala Show held in the Castle District**.

**Well, should you know who the wanted person is and where he or she lives , may we kindly ask you again to notify us for reward?**

**What are you expected to do?**

1. In case **you know the slaughterer**, please **e-mail us** his/her name and address to [flm@foodlawment.hu](mailto:flm@foodlawment.hu). Important! Please, write **“knuckle”** in the Subject of your mail!
2. If you know **the cook** “in person”, please **remember to remind him/her of submitting his application to the venues of Hungary’s biggest Food Chain Event**. [Information](#) , [News](#).
3. If you have only heard about such a person, please let us know all you know about him: send an e-mail to [flm@foodlawment.hu](mailto:flm@foodlawment.hu), so we can find him. Important! Please, write **“knuckle”** in the Subject of your mail!
4. If you think **you know the recipe of the best knuckle dish**– and the recipe is not confidential – please, **send it to us** so that we can publish it as an etalon on our web-sites and, hopefully, we will have the honour to host You as a **contestant at Mezőkövesd where You will be given a chance** – obviously, free of charge, as you will be our VIP guest –**to present the way you make your own knuckle dish** and to prove how special your recipe is by offering your guests a sample. Please, send us the recipe, preferably with photos attached, to [flm@foodlawment.hu](mailto:flm@foodlawment.hu). Important! Please, write **“knuckle”** in the Subject of your mail!
5. By considering the proposals of persons recommending the applicants, **we will offer the first five producers free stands for displaying their products at Mezőkövesd**– the Contest of Knuckle dishes on Slaughterers’ Day.
6. With regard to each venue, the persons submitting the first 100 recipes or proposals that are confirmed as perfect will be given **2 admission tickets each** that will be valid at all the events of the Global Meat and Meat Product Championships.

*Furthermore, if you have had the pleasure of eating or tasting a delicious **knuckle dish** anywhere in the world, or have any*

*information thereof, or – on the contrary - you did not find the product palatable, here is your chance to rate **knuckle dishes** of the world, and do so by awarding points from 1 through 10 and in writing. Send your ratings to [flm@foodlawment.hu](mailto:flm@foodlawment.hu). Important! Please, write **“knuckle”** in the Subject of your mail!*

*The point for us is to find out which are the best products of the world and Hungary!*

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And now, as a stimulant for your taste buds, here you are a recipe:

Knuckle with sauerkraut

**Ingredients for 4 servings:** 3 bayleaves, 6 juniper berries, 1 salted knuckle (approx. 1,5kg), 3 onions, 850g sauerkraut, 3 to 4 tablespoons apple puree, parsley, salt, ground white pepper.

**Preparation:** Bring 0,5 l water to a boil with the bayleaves and the juniper berries. Wash the knuckle and cook at low heat for 1 hour covering the pot. Quarter the onions and add to the knuckle along with the sauerkraut. Season with salt, pepper and apple puree to taste and cook for another hour. Chop the parsley coarsely saving some for decoration and sprinkle the dish when served. Variation: Apple puree can be found in cans for babies, but grated apple will do just as well. You can add mushrooms to make the dish richer, it is easier to use canned champion mushrooms than fresh ones.

[http://www.receptindex.com/csulok/csulok\\_savanyukaposztaval](http://www.receptindex.com/csulok/csulok_savanyukaposztaval)

*If you are also curious to find out which is the best knuckle dish of the world, and want everyone else to know, please **forward our letter** to your friends and colleagues, or **display it on your website!***

**dr. László Búza**  
*President of foodlawment*