

## **We are looking for the best sour lung and heart stew of the world and Hungary!**

If you happen to know who cooks the best sour lung and heart stew, 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 sour lung and heart stew** 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 sour lung and heart stew 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 **“sour lung and heart stew”** 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 **“sour lung and heart stew”** in the Subject of your mail!
4. If you think **you know the recipe of the best sour lung and heart stew**– 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 sour lung and heart stew** 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 **“sour lung and heart stew”** 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 lung and heart stews 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 **sour lung and heart stew** 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 **sour lung and heart stew** 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).

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Important! Please, write **“sour lung and heart stew”** in the Subject of your mail!

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

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

### **Sour lung and heart stew**

Wash and cook the lungs and the heart with onions, peppercorn, bayleaves and salt. Leave to cool then cut into strips. Fry some flour on oil, add some sugar and caramelize. Add finely chopped onions, pureed garlic, bayleaves, peeled and grated pickled cucumbers, caper buds, lemon peel and cook shortly adding ground paprika at the end. Add the cooking liquid of the lung and the strips. Season with mustard, lemon juice, salt and pepper. Serve hot with sour cream and semmelknödel (dumplings).

*If you are also curious to find out which is the best sour lung and heart stew 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*