

## Pickled Tongue (Aunt Ilene)

1 cup vinegar

1 cup sugar

1 cup water

1/8 package of pickling spices (2 - 3 tablespoon).

Boil all of the above. Add raw beef tongue.

Simmer till tender (1 1/2 - 2 hours or more)

Peel tongue while it is hot.

Slice thin - across grain when cold.