

The Dutch recipes are adapted from those found online at about.com and posted by Karin Engelbrecht.

Slavinken

1 lb. ground pork

1 T dried rosemary

1 T dried thyme

1 T dried basil

1 T dried marjoram

10-15 long, thinly sliced cuts of prosciutto

Mix the meat with the spices by hand. Shape the mixture into a sausage and then roll up into a slice of prosciutto. Melt the butter in a frying pan and fry for approximately 15 minutes. Remove and serve.

