

## BAKED NECK

### INGREDIENTS:

1500 g Sokolów Feast neck  
4 cloves garlic  
2 tablespoons marjoram  
1 teaspoon sweet paprika  
1 teaspoon freshly ground pepper  
3 tablespoons olive  
1 tablespoon salt

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### PREPARATION:

1. Wash neck thoroughly and dry with paper towel. Then put it in a large bowl and rub with olive oil mixed with pressed garlic, sweet paprika, marjoram, salt, and pepper. Cover the bowl and place in the refrigerator overnight.
2. Brown the meat from both sides, then put in a baking sleeve and bake for 90 minutes in 180°C. After baking set the meat aside for a few minutes (this will prevent the meat from letting out juices). Serve with potatoes.