

Pork Hocks (Schweinshaxe)



preparation 20 minutes **Cooking** 30 minutes **Ready In** 50 minutes

Ingredients

1 each leek
2 each celery stalks sliced.
3-4 carrots sliced.
8-9lb pork hocks meaty
1 teaspoon salt
1 teaspoon black peppercorns
2 tablespoons fat or, vegetable shortening.
1 teaspoon cumin if desired
1 cup beer or water
1 qt sauerkraut
2-3 apples cored or sliced.
2-3 med. onions sliced.
1/4 cup vegetable oil
pinch of garlic powder

Directions

Wash and dice the leek, celery, carrot, and onion.

Cook pork hocks, diced vegetables, salt and peppercorns in water to cover 2 to 3 hours or until tender. Avoid overcooking. Remove from water; drain well reserving vegetables and cooking liquid.

Preheat oven to 425F (220C).

Melt fat or shortening in an enamel-lined, cast-iron pan. **Add drained pork hocks**, cooked vegetables and a small amount of cooking liquid.

Pork Hocks (Schweinshaxe)

Bake 30 minutes. Moisten meat frequently with more cooking liquid. Before meat is fully cooked, sprinkle with beer or water in which a good amount of salt has been dissolved.

Add cumin to increase flavor, if desired. **Note:** In Bavaria, the juices and cooking liquid are strained and served as an accompanying sauce.