

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.
- ¼ 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.

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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.