

# SCHEINEHAXEN: (Pork Hocks - German)

Servings: 2



## Ingredients

1 small leek  
1 carrot  
2 meaty pork hocks  
Peppercorns  
Beer or water  
1 celery rib  
1 onion  
Salt  
2 tablespoons cooking fat

### Cooking Method

Clean and dice the leek, celery, carrot and onion. Cook the pork hocks, diced vegetables, salt and peppercorns in water deep enough to cover for 2 to 3 hours or until tender.

Do not overcook. Remove from the water and drain well, reserving the vegetables and cooking liquid.

Preheat oven to 425 degrees F. Melt the fat in a cast iron Dutch oven.

Add the drained pork hocks, cooked vegetables and a small amount of the cooking liquid. Before the meat is fully baked, sprinkle with beer in which a good amount of salt has been dissolved.