

# German Pork Hocks

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*Hocks are an economical cut of pork that butchers often have trouble giving away. The trick to making them tasty is with a solid browning, basting, and roasting in the oven, to tenderize the meat and bring out the natural juices.*

## Ingredients:

2 tablespoons butter  
2 pork hocks  
1 small leek, rinsed, chopped  
1 celery stalk, chopped  
1 carrot, chopped  
1 onion, quartered  
1 teaspoon salt  
¼ teaspoon black pepper  
¼ teaspoon ground cumin  
1 (12-ounce) can beer  
1 cup broth

## Directions:

- 1) Preheat oven to 425°F.
- 2) Melt butter in a large oven-safe skillet over medium. Add hocks, leek, celery, carrot, onion, salt, pepper, and cumin; cook until hocks are browned on both sides and vegetables are softened, turning once, about 5 minutes.
- 3) Add beer to skillet; bring to a boil over high heat, scraping bottom of skillet. Simmer until liquid is almost evaporated, stirring occasionally, about 5 minutes.
- 4) Add broth to skillet; stir to mix. Cover and bake until hocks are no longer pink, 45 to 60 minutes.