



Schweinshaxe (Pork Knuckle)

BAVARIA

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Ingredients

2 **pork knuckles**, about 1.5 pounds each, uncured / unsmoked
1-2 **tbsp caraway seeds**
2-3 **bay leaves**
4-5 **cloves**
1 **tsp black pepper**
1 **tbsp salt**
2-3 **cloves of garlic**
1-2 **onions**
400 ml (12 oz.) **Dark German lager (beer)**

Method

To roast a knuckle of pork the Bavarian style, preheat the oven to 150°C (300°F), cut the onions into rings and place on a frying pan. Grind 1 tablespoon of caraway seeds and mix with salt and pepper. Cut into the skin (rind) of each pork knuckle and rub the spice mixture into it. Place the knuckle on the onions with the conical end up and fry slowly for 90–120 minutes. Add beer and some water to the pan and roast for another 60–90 minutes. Put the knuckle back in the oven and roast at 200°C (400°F) until the skin is crispy.

For the sauce, add 1 cup of hot water to the pan, scrape the brown pieces off the bottom and stir in a blender. Put in a saucepan and bring to a boil. If the consistency is too thin, add a thickening (1 tablespoon cornstarch, 1 tablespoon cold water). Remove from heat and serve with the pork knuckle.

Bon appétit!

Wine Recommendation

Badischer Müller-Thurgau, Silvaner, Pinot Noir Weißherbst, Pinot Noir; or Pils, wheat beer (Weizenbier), dark Pils, Export or Radler go well with the pork knuckle.