

Pork Knuckle

From Nelson's Kitchen
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This recipe I first saw in my mother's (Dioraci Rambo Urtassum) cookbook *Delícias, aromas, e vidas*. Like many of my mom's recipe, this one is streamlined and simple, but surprisingly delicious. If you would like a more elaborate recipe, check out Twelve-Hour Pork Shank.

Ingredients:

- 1 or 2 pork shanks
- salt
- 2 Tbs of unflavoured cooking oil
- 1 large onion, sliced
- 2 cloves of garlic, minced
- 1 red pepper in vinegar, without the seeds, minced

Procedure:

1. Seasoning the shanks

- Rub the pork shanks with salt and with the red pepper.
- Let it rest in the fridge for at least two hours, or up to 24 hours.

2. Brown the shanks

- Rub the minced garlic in the shanks.
- Pour the oil in a skillet and place over moderate heat until hot.
- Lightly brown all sides of the shanks.
- Transfer to a pressure cooker.
- Add the sliced onion.
- Add enough water to cover the shanks (about 3 cups).
- Seal the pressure cooker and bring up to pressure in moderate heat.
- Cook under pressure for about 30 minutes.
- You can either let it cool in the pressure cooker or you can put the pressure cooker under cold running water, gently lifting the steam valve under the running water.
- Test the shanks with a fork to ensure that they are tender. If they are not tender enough, cover the pressure cooker, bring back to pressure and cook for another 10 minutes.
- Cook without the lid to reduce the liquid.
- Turn off the fire, move the pot to the side.
- Remove the shanks to a plate.
- Support one side of the pot with something, such as a wooden board, so that it seats tilted. Let stand for about five minutes so that the fat floats to the top.
- Taste to correct seasoning if needed.
- Serve warm with peeled potatoes cooked separately with only salt.