

## **BRAISED PORK SHANK**

### **Ingredients**

4 pieces pork shank (approximately 11 pounds)  
3 oz ginger, peeled and thinly sliced  
¾ cup Shaoxing wine  
3 TBL mushroom soy  
5 TBL thin soy  
2 tsp kosher salt  
8 oz yellow rock sugar  
1 – 2 inch piece of cassia  
2 pieces whole star anise  
4 cups jasmine rice, cooked as directed

Place pork shanks in stainless pot and rinse with cold water 2 times to remove blood. Make sure they are not piled on top of each other but laying flat in the pot. Cover with cold water and bring to a simmer and skim. Add rest of ingredients.

Bring back to simmer and cover with lid slightly off and barely simmer for 4 hours or until meat and skin are very tender. When finished, gently remove shanks, cover with plastic and allow to rest about 20 minutes. Do not break skin.

Continue to reduce sauce pot until thickened and you are left with about 3 cups.

To serve, reheat cooled shanks in steamer for 10-15 minutes, or until an internal temperature of 165 is reached. Transfer to a serving plate, and spoon over hot sauce to glaze. Serve immediately with jasmine rice.

A side dish of steamed gai lan or bok choy is recommended to pair with this dish.

*Serves 6 – 8*