



Crispy Pork Shank

Executive Chef Russell LaCasce

Crispy Pork Shank

4	Cleaned pork shanks
2 ea.	Carrots, peeled and chopped
1 cup	Celery, washed and chopped
2 ea.	Yellow onion, rough chopped
2 ea.	Sprigs of thyme
1 ea.	Bay leaf
5 clove	Garlic, whole
6 qt.	Chicken stock
1 cup	Red wine
to taste	Salt and pepper

Preparation:

Heat a large rondo or braising pan over medium-high heat. Season pork shanks with salt and pepper and sear in the rondo or large braising pan. Once seared, remove from the pan and add vegetables and cook for 4 minutes. Add the thyme, bay leaf and garlic to the pan and cook for 1 minute. Deglaze the pan with the red wine and cook for 4 minutes or until alcohol is cooked out. Place the shanks back in the pan and add chicken stock. Bring to a boil and then reduce heat to a simmer and cook for 4-5 hours or until tender but not falling apart. Let the shanks cool down in the liquid.

Glaze

1 qt.	Honey
1 qt.	Soy sauce
1 qt.	Apple cider vinegar
2 cups	Chinese mustard
4 ea.	Red bell pepper (small diced)
8 ea.	Red fresnos (small diced)
2 ea.	White onions (small diced)
4 ea.	Garlic cloves (brunoised)
to taste	Molasses

Sauté the veggies together until soft and tender, about 5 minutes. Add the rest of the ingredients and bring to a boil. Remove from heat and cool down.

(continued)

Cucumber Tarragon Yogurt

1 qt	Greek yogurt
1ea	English cucumber, seeded and chopped small
1tsp	Chopped tarragon
1tbls	Chopped parsley
to taste	Salt and pepper
Juice of 2 Limes	

Mix all ingredients together and let sit for at least two hours for flavors to marry.

Finishing Dish

2 ea.	Pita
Pinch	Sea salt
to taste	Crispy onion and garlic

Place a large pan on high heat. Add oil and pan fry the pork shanks until crispy and caramelized. Cover pork shank with the glaze and place in a hot oven to cook glaze on. While glazing, rub the pita with a little oil, salt and pepper. Place in the oven to warm slightly. Place the glazed pork on the plate and garnish with crispy onion, garlic, sea salt, warm pita, and the yogurt sauce in a small bowl.