



PORK KNUCKLE IN KVASS

INGREDIENTS:

2 front Sokolów pork knuckle
pinch nutmeg
1 teaspoon brown sugar
2-3 stars anise
salt and pepper
oil
1 onion
1 carrot
2-3 stalks lemongrass
piece of ginger (3 cm long)
1 red chilli pepper
2-3 cloves garlic
500 ml kvass

COLESLAW SALAD:

1 carrot
1/4 head red cabbage
few stalks green onions
1 teaspoon horseradish
2-3 tablespoons mayonnaise
2 tablespoons lemon juice
1 tablespoon soy sauce
1/2 tablespoon oyster sauce

PREPARATION:

1. Put 1 tbsp salt, the sugar, nutmeg, pepper and the anise star grated in a mortar into a bowl. Brush the pork knuckles with oil and rub with seasoning, then grill covered at a low temperature (140-150°C) for 2-3 hours.
2. Place the cast iron pot on the grill. Fry the vegetables cut into large pieces in the oil: onion, ginger, lemongrass, carrot, chilli pepper, and garlic (small vegetables can be left whole). Add the grilled pork knuckles to the ingredients. Pour kvass and mix. Braise (covered) until the meat comes off the bone easily and the sauce is thick.
3. Prepare coleslaw salad: shred cabbage and mix with lemon juice. Peel and cut the carrots into bars. Cut the green onions into pieces 2-3 cm long. Mix ingredients in a bowl. Make a dressing from the mayonnaise, horseradish, soy sauce, and oyster sauce and mix it with the remaining salad ingredients. Serve as an addition to knuckles.