

## **PORK KNUCKLE IN BEER**

### **INGREDIENTS:**

2 small Sokolow Feast pork knuckles  
1 bottle dark beer  
1 stock cube  
1 carrot  
1 onion  
3 bay leaves  
4-5 grains allspice  
3 sprigs of rosemary  
2 tablespoons flour  
Salt, pepper

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### **PREPARATION:**

1. Sprinkle knuckles with flour and fry on all sides in a pan. Mix the stock cube with 500 ml of water. Add beer, seasoning, spices and sliced carrot and onion. Pour over knuckles placed in a large casserole dish so that the liquid covers the meat up to 3/4.
2. Place in an oven preheated to 180°C. After 1 hour lower the temperature to 120°C and bake for another hour. Fried cabbage will perfectly complement the knuckles' taste.