

## Pork Shank Confit



### Ingredients

#### Pork Shank

- Pork shanks
- 3 c. salt
- 2 c. sugar
- 5 sprigs thyme chopped

#### Schug Sauce

- 3 pieces jalapeno de-seeded
- 3 c. chopped cilantro
- 1 tsp. ground cardamom
- 2 T. garlic puree
- 1/4 tsp. cumin
- 1 tsp. salt
- 1 c. extra virgin olive oil

#### Pickled Red Onions

- 4 red onions, thinly sliced
- 1/2 c. sugar
- 1/2 c. red wine vinegar
- 2 T. salt

### Method

#### Pork Shanks

Score the Pork shanks skin with sharp knife  
Then generously use salt & sugar cure mix on shank  
Let cure 24-48 hours

After Shank is Cured, brush cure salt. Place Pork Shank in a canola oil/pork fat mix. The oil should be 250-300 degrees. You will Cook the Shank for 2 ½ - 3 hours until tender. Take shank out of oil and cool.

Then fry the pork shank in 350 degree oil for 8-10 min until golden brown and crispy on the outside.

#### Schug Sauce

Puree all ingredients with a blender until smooth  
Can store for 1-2 weeks

#### Pickled Red Onions

Place onions in a bowl. Mix sugar, vinegar and salt together until dissolved then pour over the onions. Set in refrigerator 24 hours.