

## Pork Shank (Hocks) with Bamboo Shoot Recipe

### Ingredients:

1 pork shank, use whole with or without the bone  
6 oz dried bamboo shoots, soaked in water until soft  
2 scallions, trimmed and cut into half lengthwise  
2 thick ginger slices  
2 cloves garlic, leave whole  
3 star anise  
½ teaspoon salt

### Seasonings:

6 tablespoons soy sauce  
2 tablespoons rock sugar  
1 tablespoon Chinese cooking wine  
a pinch of pepper  
5 cups pork broth

### Method:

Rinse pork shank, blanch covered with water together with ginger slices and wine, cook for 20 minutes. Remove and wash with running cold tap water and drain. Then coat with soy sauce and deep-fry in oil until brown. Remove and leave aside to drain. Heat 2 tablespoons oil, stir-fry scallion, ginger slices and garlic until fragrant. Add star anise and seasonings and bring to a boil then reduce heat to low and add pork shank and stew for 45 minutes to an hour until soft. Remove pork shank but do not discard the stock. Cut soaked bamboo shoots into small sections. Blanch, then add to the stock left from stewing the pork shank. Cook on low until bamboo shoot is tender. Season the stock with salt to taste, remove bamboo shoot and line on serving plate. Place pork shank on top of bamboo shoots and drizzle some stock on the pork shank and bamboo shoot before garnishing with parsley and serve.

**Note:** The ingredients are cooked in two groups to preserve their differing colors and prevent burning.