

BASE ESSENTIALS

Base Essentials Braised Pork Shanks Occo Bucco

Ingredients:	Quantity	Unit	Notes
Base Essentials Ham Base	2	tsp.	
Pork Shanks	5	lbs	
Olive Oil	2	Tbsn	
Garlic	3	cloves	Minced
Carrot	8	oz	Chopped, 1/4"
Celery	2	Ribs	Chopped, 1/4"
Onion	1	ea	Chopped, 1/4"
Water (Hot)	2	cup	
Tomato Paste	2	Tbsn	
White Wine	2	cup	
Fresh Rosemary Sprig	2	ea	
Fresh Thyme Sprig	2	ea	
Bay Leaf	1	ea	
Salt & Pepper	1	Tbsn	
Salt & Pepper			To Taste

1. Preheat Oven to 325 degrees
2. Season the pork shanks with 1 Tbsn Salt & Pepper
3. Heat oil in large pan on high and sear the pork shanks to brown on all sides
4. Reduce heat to medium, add onion and garlic and saute for 2 minutes
5. Add carrots and celery and cook for 5 minutes
6. Add tomato paste, wine, water and Base Essentials Beef Base, heat and stir until tomato paste and Base Essentials Beef Base are dissolved
7. Return pork shanks to the liquid, cover and transfer to oven for 3 1/2 hours or until the meat is fork tender.
8. Remove from oven, remove pork shanks. Strain and return to pan. Simmer to reduce by 1/3 to 1/2
9. Add Salt & Pepper to taste
10. Return pork shanks to pan and turn to coat evenly before serving

