



BRAISED WARTHOG SHANKS

Prep: 30 Mins
Total: 4 Hours
Serves: 6 ppl

shop@aloesmeats.co.za | 073 616 5315



Ingredients

1/2 cup all-purpose flour
2 tablespoons chilli powder
Salt and Pepper
6 Aloes Meats Warthog Shanks (250g - 300g each)
1/4 cup extra-virgin olive oil
1 medium onion, chopped
2 medium carrots, chopped
2 medium celery sticks, chopped
6 garlic cloves, minced
1 cup dry white wine
6 cups chicken stock
3 rosemary sprigs
2 bay leaves
2 thyme sprigs

Method

1. Combine flour and chilli powder with 1 tablespoon of salt and pepper.
2. Coat shanks with flour mix.
3. In a large skillet, heat olive oil over medium heat and brown shanks.
4. Transfer the browned shanks to a deep, heavy casserole pot.
5. In the skillet add the onion, carrots, celery and garlic and cook over moderate heat until softened.
6. Add the wine and bring to a boil. Simmer until slightly reduced.
7. Pour the wine and vegetables over the shanks.
8. Add the stock, rosemary, bay leaves and thyme, season with salt and pepper and bring to a boil.
9. Reduce heat to low, cover and cook over for 2 1/2 hours, or until the meat is very tender. Turn the shanks every 30 minutes to keep them submerged in the liquid.
10. Once ready, set shanks aside in your warming drawer and strain the liquid through a fine sieve. Return the liquid to the casserole and boil until reduced 20 minutes.
11. Pour the gravy over the braised shanks and serve with sweet potato mash.