

# Chinese Braised Pork Hock

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-pork-hock-slow-cooker-recipe>

## Ingredients:

- 2 pork hocks meaty, or pork shank, which is longer and meatier
- 1/2 cup sake or Chinese cooking wine, I used half of each
- 1 ginger coin
- 1/4 cup light soy sauce
- dark soy sauce A drizzle of, for color
- 2 tablespoons rock sugar substitute brown sugar if you don't have rock sugar
- 1 star anise
- 1/4 cup water

## Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 100 milligrams
4. Fat: 14 grams
5. Fiber: 1 grams
6. Protein: 24 grams
7. SaturatedFat: 4 grams
8. Sodium: 2360 milligrams
9. Sugar: 4 grams

---

Thank you for visiting our website. Hope you enjoy Chinese Braised Pork Hock above. You can see more 19 chinese pork hock slow cooker recipe Savor the mouthwatering goodness! to get more great cooking ideas.