

# Echt Boarische Schweinshaxen



*A true Bavarian treat. Use your rotisserie on your barbeque to get the classic, traditional flavor of juicy pork, encased in crispy skin. Each Haxe makes a very generous meal for one.*

## Ingredients:

- Schweins Haxe or Pork Shank. Haxen can sometimes found at specialty or German butcher shops. They can also be ordered online at [www.germandeli.com](http://www.germandeli.com) under the Meats & Seafood / Meats by Special Order category.
- One stick of butter
- Salt and pepper
- One bottle of dark beer

## Preparation:

1. The grill and rotisserie should be prepared to cook the Haxen using indirect medium heat. This means the center burner under the Haxen should not be lit. The Haxen will be slow roasted on the grill, not char-broiled. A pan could also be placed under the Haxen to avoid any flare ups.
2. Season the Haxen with the salt and pepper to taste and place them on the rotisserie.
3. The Haxen should be slow roasted on the rotisserie until the internal temperature at its thickest point is at least 160°. Depending on the heat of the grill this could take up to 1½ hours for a single Haxe or 3 hours for multiple Haxen. The slower the Haxen are roasted, the more the inner fat will render and the outside remain crispy.
4. During the grilling, use the stick of butter to rub on the outside of the Haxen about every 30 minutes.
5. About 20 minutes before the Haxen are due to come off of the grill, pour the bottle of dark beer slowly over the Haxen.
6. It is also a good idea to allow the Haxen to "rest" for about 10 minutes once you remove it from the grill.

## Notes:

- If the Haxen are purchased from German Deli, they could be up to 3 pounds each before cooked, so be prepared for a big meal!
- It is recommended to serve the Haxen with sauerkraut, Bratkartoffeln (fried potatoes) or potato dumplings as to provide a variety of tastes during the meal.
- Have a Mass Bier handy during the meal and a Schnapps after to settle your stomach. Mal zeit!

**Recipe Submitted by:** Joseph A Hubner