Schweinshaxn, just roasted

Ingredients:

- 2 large onions
- 3 apples
- 2 meaty fresh pork hocks (or more)
- 1 tbsp salt
- ½ tsp freshly ground pepper
- 1 tsp caraway seeds
- about 2 cups of water

Instructions:

1. Preheat oven to 350°F.
2. Thickly slice the onions and quarter the apples. Arrange these in the bottom of a roasting pan.
3. Score the rind and fat layer of the hocks with a knife, in a crisscross pattern, without cutting into the meat. Rub the salt, pepper, and caraways seeds into the cuts.
4. Place the hocks into the roasting pan, so that the meaty part is down. Pour about 1 inch of water into the pan, so that the meaty ends are submerged, keeping the rind/fat parts dry.
5. Roast the pork hocks for about 3 to 4 hours until the internal temperature is at least 165°F. During the roasting process, you may need to add water to keep the meat ends of the hocks submerged in liquid. The rind should be crackly and browned. The meat should be fork tender.
6. Serve the hocks with potatoes and sauerkraut. If desired, strain the cooking liquid and thicken with corn starch if desired.

http://www.quick-german-recipes.com/pork-hocks-recipe.html