

# Tim Farmer's Country Kitchen

## **PORK SHANK TACOS** **With Jalapeno Cream Cheese** *(for 2 people)*

*Olive oil*  
*1 pork shank*  
*Mustard*  
*Dry Rub*  
*Onion, thick circles*  
*½ cup chicken broth*  
*½ cup apple juice*  
*¼ cup white wine*



Brown all sides of shank in hot pan. Remove and coat with mustard, and sprinkle with dry rub on all sides. Place onion circle as base in bottom of pan. Place shank on top. Add liquids to bottom of the pan. Mix up jalapeno cream cheese side.

### **Jalapeno Cream Cheese**

*1 block cream cheese*  
*Dry rub*  
*1-2 sliced jalapenos (remove seeds for less heat)*

Add all ingredients to oven proof dish, add another onion circle to same pan as the shank and place dish on top (next to shank). Cover all and place in oven for 3 hours at 350 degrees.

Remove both from oven and shred pork shank. Place on hard or soft shell tacos, top with cream cheese and any other toppings you desire.

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