This recipe I first saw in my mother’s (Dioraci Rambo Urtassum) cookbook *Delícias, aromas, e vidas*. Like many of my mom’s recipe, this one is streamlined and simple, but surprisingly delicious. If you would like a more elaborate recipe, check out [Twelve-Hour Pork Shank](#).

**Ingredients:**

- 1 or 2 pork shanks
- salt
- 2 Tbs of unflavoured cooking oil
- 1 large onion, sliced
- 2 cloves of garlic, minced
- 1 red pepper in vinegar, without the seeds, minced

**Procedure:**

1. **Seasoning the shanks**
   - Rub the pork shanks with salt and with the red pepper.
   - Let it rest in the fridge for at least two hours, or up to 24 hours.

2. **Brown the shanks**
   - Rub the minced garlic in the shanks.
   - Pour the oil in a skillet and place over moderate heat until hot.
   - Lightly brown all sides of the shanks.
   - Transfer to a pressure cooker.
   - Add the sliced onion.
   - Add enough water to cover the shanks (about 3 cups).
   - Seal the pressure cooker and bring up to pressure in moderate heat.
   - Cook under pressure for about 30 minutes.
   - You can either let it cool in the pressure cooker or you can put the pressure cooker under cold running water, gently lifting the steam valve under the running water.
   - Test the shanks with a fork to ensure that they are tender. If they are not tender enough, cover the pressure cooker, bring back to pressure and cook for another 10 minutes.
   - Cook without the lead to reduce the liquid.
   - Turn off the fire, move the pot to the side.
   - Remove the shanks to a plate.
   - Support one side of the pot with something, such as a wooden board, so that it seats tilted. Let stand for about five minutes so that the fat floats to the top.
   - Taste to correct seasoning if needed.
   - Serve warm with peeled potatoes cooked separately with only salt.