



I butchered a Pork leg which was on special a while ago so we've quite a bit of diced Pork in the freezer. So Indian Pork recipes? They're not actually very common as Pork is not traditional in India. But were there's a will etc. Sue found a recipe to modify!

Ingredients:-

500g of Pork, cubed
1 Cinnamon Stick
2 Cloves
1 Sprig of Mint Leaves
1 Tsp of White Wine Vinegar
2 Tsp of Castor Sugar
2 Potatoes, peeled and cubed
Melted Butter / Margarine or Oil, to fry
Salt to season

Masala Ingredients:-

1 Tbsp of Cumin Seeds
2 Red Chillies
10 Peppercorns
1 Tsp of Turmeric
3 Cloves of Garlic,minced
1 Tsp of Tamarind paste
2 Onions, chopped

Fresh Coriander to garnish

Method:-

- (1) Boil the Pork in a pan until all the water has evaporated.
- (2) Heat Oil or Margarine in a large frying pan on a medium heat and fry the Pork until browned on all sides.
- (3) Add the Potatoes and stir in.
- (4) Grind the Masala ingredients and add these to the Pork.
- (5) Cook over a low heat adding a little water to loosen the sauce.
- (6) Simmer for 10 to 15 minutes.
- (7) Add the Cinnamon, Cloves, Milt Leave, Vinegar, Sugar and season with Salt.
- (8) Continue to simmer until the Pork is tender.
- (9) Remove the Cinnamon stick and serve garnished with fresh chopped Coriander.

We served our over mixed Wild Rice with Panpolay / Near Dos, I'll type the recipe for those shortly?.