

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Kilogram	Pork	Cut and
10		Large	Chillies Kashmir	For roasting and
5		Large	Chillies Red Dry	For roasting and
1		Teaspoon	Jeera/Cumin Seeds	For roasting and
1		Inch	Turmeric/Haldi	For roasting and
6		Nos	Pepper Corns	For roasting and
1		Ball	Tamarind	Large as per tas
6		25 g	Chillies Green	Mince Masala
1		Large	Onion	Mince Masala
1		Inch	Ginger	Mince Masala
6		Flakes/Seeds/Cloves	Garlic	Mince Masala
2		Tablespoon	Vinegar	
1		Teaspoon	Salt	to taste
1		Tablespoon	Coriander/Dhania	For Grinding
8		Grammes	Brinjals - black shiny	Cut in tiny bits.

Method

Wash the pork and cut it in medium pieces. Roast the masala and grind with tamarind. Mince the green chillies, ginger, garlic and onions in fine cubes and mix the meat with ground land minced masala and keep aside for an hour.

In a vessel large enough to contain the pork, fry it in a little oil. Fat will come out and continue frying in its own fat. When the meat has browned a little, add sufficient hot water, and cook it, with vinegar and salt to taste.

Alternately, you may to cook the meat without frying it In that case cook on slow fire, till the meat is completely cooked. Add one brinjal cut in small bits, and cook with the meat. The curry tends to become thick.