

Sorpatel

Written by Dominic Lobo

The word Sorpotel is derived from the konkani word Soro which means Alcohol/Liquor. Sorpotel is a Goan Delicacy that is not only known in the Goan community but to everyone who has visited Goa. I personally prefer eating Sorpotel for breakfast along with my bread and fried eggs.

Sorpotel Recipe

Main Ingredients:

1 Kg Pork and ¼ Kg Beef or Mutton Liver

8Masala: Grind 20 Kashmiri Chillies, 6 Clove, a 2" piece of Cinnamon in vinegar along with 8 flakes of Garlicks, a 1" piece of Ginger, 1 Teaspoon Cumin Seeds, 8 Pepper Corns, 1 and a 1/2" Turmeric Piece, a small ball of Tamarind and a Teaspoon of Sugar.

Procedure:

Par boil the meat and cut in cubes, fry fat and in the same fat fry meat bits, liver, 3 big onions, little cut garlic and ginger. Wash the pan with a little warm water and use this as well as the stock from boiling the meat to form your gravy. If you need more gravy you can add a cup of water. Mix the masala with the meat and give it a boil at this time you can add three slit green chilies to just get the flavor right. Taste the Sorpotel if you want it sour add some more vinegar remember not put to much, if you feel the dish lacks salt you can add some here.

Your Sorpotel