

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Pork	Cut in thin slices
400	Grammes	Carrots	Thin slices
1	Inch	Ginger	Thin slices
4	Large	Onions	Thin slices
2	Tablespoon	Ghee	For frying
1	Teaspoon	Pepper Powder	To be added
2	Tablespoon	Vinegar	To be added
1/2	Teaspoon	Salt	To be added
A	Few	Mint Leaves (Pudina)	Chopped, for garnish
A	Few	Celery	Chopped, for garnish
2	Tablespoon	Sugar	To be added

Method

Wash and cut the pork in thin slices. Wash and scrape the carrots and ginger. Peel the 4 onions. Make thin round slices of 3 onions, carrots and ginger. Make slices of one onion for frying.

In a vessel large enough to contain the pork, heat two teaspoons of ghee, and fry the one sliced onion, kept for frying. When it has turned golden brown, put the pork pieces and fry on both side, till the meat turns brown. Put pepper powder, vinegar and salt and cook for some time. Add two tea cups of boiling water in the vessel, and continue to cook for an hour on medium flame. Add the other three sliced onions, ginger, mint, celery and carrots, and cook. When the vegetables are cooked, add sugar. Boil till you get a thick gravy.