



Ingredients

Quantity:	Measure:	Ingredients:	Descript
1	Kilogram	Pork	Cut large
Half	Kilogram	Pork - liver	Cut large pieces
Quarter	Kilogram	Pork - Heart	Cut large pieces
3	Medium	Onions	Chop and boil
6	Medium	Chillies Green	Chop and boil
2	Inch	Ginger	Chop and boil
10	Flakes/Seeds/Cloves	Garlic	Chop and boil
3	Tablespoon	Chilly Powder, Red	Add to meat
1	Teaspoon	Garam-Masala	Add to meat
5	Grammes	Pork - blood	Add to meat
3	Tablespoon	Vinegar	Add to meat

1

Teaspoon

Salt

Add to meat

Method

Take the flesh, liver and heart of the pig and cut them into large pieces and after having cooked them, place them in a frying pan and fry in their fat. Then cut the meat into small pieces.

Cook onions, in a vessel, using lard; to this add green chillies, ginger, and chopped garlic. Then put the meat into this. Add a little roasted curry powder, and also dried pig's blood, a sufficient quantity of vinegar a little salt, and powdered spices. Cook these well.

The dried blood is made in the following manner:

On cutting the pig, collect a little blood in a vessel with a little salt in it. Cook it on fire, until it dries. After rinsing it well, dry it in the sun. Once again, and then store it.