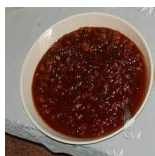


Contributed by Mrs. Lena Fernandes



Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Pork	Cut in la
5	Large	Onions	Mince
8	Medium	Chillies Green	Mince
1	Inch	Ginger	Mince
1	Pods (whole)	Garlic	Mince
18	Large	Chillies Kashmir	Grind
8	Nos	Cloves (spice)	Grind
1	Inch	Cinnamon	Grind
8	Nos	Pepper Corns	Grind
2	Teaspoon	Jeera/Cumin Seeds	Grind
1	Inch	Ginger	Grind
6	Flakes/Seeds/Cloves	Garlic	Grind
2	Tablespoon	Vinegar	Grind
1	Ball	Tamarind	Grind (to taste)

1	Medium	Tomatoes	Cut fine
1/4	Teaspoon	Sugar	For taste

Method

Wash and cut the pork into large pieces and parboil for 5-10 minutes. with cloves, cinnamon and salt - when cool, cut the meat into tiny bite size pieces. First fry the fat pieces as fat will ooze out and then fry the meat pieces. (add oil if required) fry on medium heat. Retain the water that the meat was boiled in for use in the curry.

Mince 4-5 big onions, 6-8 green chillies, 1 inch ginger, 1 full pod of big garlic cloves.

After the meat, partly fry this minced masala.

Grind in vinegar and little tamarind 16-18 Kashmir chillies, 6-8 cloves, cinnamon, 8 pepper corns 2 tsp level jeera, turmeric, 1" ginger and 6 garlic flakes.

Fry the masala well then add meat and stir . Add the water that was kept aside after boiling the meat. If needed add some more hot water. Add one tomato cut fine and 1/4 tsp or less sugar