

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Bottle	Vinegar	For grinding
20	Nos	Chillies Red Dry	Grind in vinegar
1	Tablespoon	Jeera/Cumin Seeds	Grind in vinegar
1	Pods (whole)	Garlic	Grind in vinegar
1.5	Kilogram	Pork	
A	Little	Salt	

Method

Grind the masala in Vinegar into a fine paste.

Remove the masala stuck to the mixer, with diluted vinegar and keep aside.

Cut the pork in 1" pieces, wash and wipe them well. In some vinegar mixed with some salt, marinate the meat pieces well, and keep for 3 hours.

After the meat is marinated, put the meat pieces in a vessel together with the masala, salt to taste, and the diluted wash vinegar and simmer on a slow fire for two hours, till the meat is soft.

DO NOT ADD ANY WATER. Can store the meat in the gravy in the refrigerator for some days. When you want, take the required number of pieces, and fry them on a sauce pan, and use it as a pickle.