

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1.5	Kilogram	Pork	Recipe B
20	Nos	Chillies Red Dry	For grinding
1	units	Turmeric/Haldi	For grinding
10	Nos	Pepper Corns	For grinding
1	Teaspoon	Jeera/Cumin Seeds	For grinding
1	Tablespoon	Coriander/Dhania	For grinding
4	Nos	Cardamoms	Use inside seed
2	Sticks	Cinnamon	For grinding
A	Little	Salt	Add for taste
Half	Bottle	Mustard Oil	For frying
	Few	Curry Leaves	For frying
6	Medium	Chillies Green	Chop finely and
1	units	Ginger	Chop finely and
1	Pods (whole)	Garlic	Chop finely and
Half	Bottle	Vinegar	For grinding

Method

Cut the meat into large pieces and wash in weak vinegar.

Grind masala with vinegar. Marinate the meat with the ground masala, salt and vinegar and keep it for 12 hours or even more.

Then warm the oil, put curry leaves and chopped green chillies, ginger and garlic. When they turn brown add the meat, and fry. Add vinegar Simmer for one and a half hours till the meat is tender. Cool. Can be kept in a jar for a few days. Use the pickled pieces, and and when required, and fry them with little of the masala.