

Ingredients

| | Quantity: | Measure: | Ingredients: | Descrip |
|---|-----------|--------------|-------------------|-----------------|
| | 4 | Kilogram | Pork | cut , rins |
| 1 | | Bottle | Vinegar - Malt | For grinding ma |
| 4 | | Bits | Turmeric/Haldi | Grind |
| 2 | | Tablespoon | Jeera/Cumin Seeds | Grind |
| 5 | | Pods (whole) | Garlic | Grind |
| 1 | | Seer | Chillies Red Dry | Grind |
| 2 | | Tablespoon | Mustard Seed | Grind |
| 1 | | Teacup | Salt | Add to taste |

Method

Cut the meat in fairly large size pieces, and clean it. Rub the meat pieces with salt, and allow it to remain in the brine for 24 hours. At the end, remove the brine, and press out excess brine from the meat, by squeezing it. and dry in sun.

Grind the ingredients in vinegar, into a fine paste. Wash the stone/mixer with salt water. Mix the masala and salt water, to get a salty and sour tasting curry.

Add the dried pork pieces to the thick masala curry, which is a preservative.. Store in a dry jar, Take as and when needed the quantity you need, and cook it, like Goa sausages.