



Ingredients

	Quantity:	Measure:	Ingredients:	Descript
	1	Kilogram	Pork	Wash an
1		Medium	Mogen (spotted cucumber)	
1		Medium	Papaya	Green for cookin
200		Grammes	Radish	
10		Medium	Chillies Red Dry	For grinding
6		Nos	Pepper Corns	For grinding
1/2		Teaspoon	Mustard Seed	For grinding
1/2		Teaspoon	Jeera/Cumin Seeds	For grinding
1		Tablespoon	Coriander/Dhania	For grinding
1/2		Inch	Turmeric/Haldi	For grinding
1		Large	Onion	For Slicing
5		Medium	Chillies Green	For Slicing
6		Flakes/Seeds/Cloves	Garlic	For Slicing
1		Inch	Ginger	For Slicing
3		Tablespoon	Ghee	for tempering

1	Medium	Onion	sliced, for temper
1	Tablespoon	Vinegar	to taste
1/2	Teaspoon	Salt	to taste

Method

Choose one of the three vegetables: Mogen, Papaya or Radish. In case of the first two, remove the skin and seeds. If you take radish, scrape the outer skin, and remove the stems and leaves. Cut these into medium cubes.

Cut the meat and cut into small pieces.

Prepare the ground masala, from the ingredients chosen for grinding, and the Minced Masala, from those ingredients, chosen for mincing.

If you want, you can take 1 cup of thick and 4 cups of thin juice of one coconut.

Mix the cut meat with the ground masala and the minced masala, and cook it in the thin juice till the meat is tender. Add salt and vinegar to taste. When the meat is almost cooked, add the vegetables and cook till they are done.

For tempering, slice one onion and fry it in ghee, and add it to the cooked meat. Just before putting the stove off, add the thick juice and simmer for a short while.