Ingredients

Quantity:	Measure:	Ingredients:	Descrip
1	Kilogram	Pork	cut 1 inc
3	Tablespoon	Vinegar	To grind masala
1	Tablespoon	Jeera/Cumin Seeds	Grind in vinegar
10	Nos	Chillies Red Dry	Grind in vinegar
1	Inch	Turmeric/Haldi	Grind in vinegar
2	Pods (whole)	Cardamoms	Grind in vinegar
1	Tablespoon	Ghee	Fry
1	Nos	Onion	Sliced onion
A	Few	Coriander Leaves (Kothmeer)	Chopped leaves

Method

Cut the meat in 1" pieces and wash them.

Grind the masala in vinegar.

Put ghee in a vessel, and heat it up, and fry sliced onions for seasoning until they turn brown. Put masala and fry it in the same vessel. Stir frequently.

Now put meat and salt to taste. Cover the vessel and place cold water in a clean bottom sauce pan, and place over the vessel instead of the lid, so that condensation will flow back into the vessel. Allow the meat to cook in its own gravy. Stir frequently and do not allow the meat to burn. If necessary, pour a little hot water in the vessel. The water in the lid should be changed with fresh cold water, when it becomes hot.

Separately boil potatoes and peel them, Cut them in fours and add them to the meat. Simmer for ten minutes

If you prefer, the meat pieces, could be fried till they turn brown.