

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Kilogram	Pork	clean and
4		Tablespoon	Ghee	For baking
2		Large	Onion	Mince
1		Inch	Ginger	Mince
2		25 g	Chillies Green	Mince
A		Few	Mint Leaves (Pudina)	Mince
1		Teaspoon	Pepper Powder	Sprinkle
1		Teaspoon	Garam-Masala	Sprinkle
1		Tablespoon	Vinegar	or Lime Juice
		Little	Salt	to taste
2		Tablespoon	Ghee	Additional for ba

▮ Method

Prepare the pork leg and clean and wash it, and place in the oven and bake with four spoons of ghee. Place the minced masala and other condiments in the baking tray to get cooled in the fat.

Alternative method is to fry it. In a large enough vessel, put ghee and heat it up, and then lace the pork leg cut into smaller pieces, and brown it.

Constantly baste it, with the hot ghee, with a spoon. When one side is brown, turn the pieces to the other side, and fry it.

Do not allow the meat to be burnt. You may have to add more ghee, if there is no fat of the meat coming out.

When the meat is brown, pour two cups of boiling water and cook. Put salt and spices like cinnamon and cloves and cook till the meat is well done.

Serve the meat with a salad, or a sauce of your liking.