

### Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	4	drops	Pigling (Pork)	Wash Legs
2		Tablespoon	Salt	For grinding
1		Teaspoon	Jeera/Cumin Seeds	For grinding
2		Teaspoon	Pepper Corns	For grinding
2		Inch	Turmeric/Haldi	For grinding
16		Nos	Cloves (spice)	For grinding
4		Inch	Ginger	For grinding
25		Flakes/Seeds/Cloves	Garlic	For grinding
1		Teaspoon	Sugar	or a bit of jaggery
4		Tablespoon	Dalda (Vegetable Ghee)	or Pork Fat

### Method

Wash the legs of the pigling well, prick slightly and rub in the salt and keep aside. Grind all spices to fine paste with a little water and apply this paste to the legs. Sprinkle a tablespoon of vinegar and keep aside for an hour or so. Then take a pan, place it on slow fire, pour ghee or fat and arrange the legs. Allow to sizzle for a while and then add 3 or 4 cups of warm water including the water with which the grinding stone has been washed. When the water is almost dried and the meat is cooked, remove the pan from the fire.

With the help of a fork and knife ( do not use fingers) slice the meat off the legs very neatly and fry these pieces in ghee or fat in a frying pan. Arrange the meat slices on a flat dish, sprinkle the gravy that is left in the pan over the meat and surround the meat with salad.