



Ingredients

Quantity	Measure	Ingredients	Description
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Method

Clean pork and cut into small pieces.

Make a paste of vinegar, salt, chilly powder, coriander powder, turmeric powder, and rub it on the pork pieces and allow them to marinate for some time

In a pressure cooker, fry cinnamon, cardamom, cloves, for atleast 10 minutes

Add marinated the pork pieces with a little ginger, and cook in a little water. Close the lid of the pressure cooker.

When cooked, keep aside the extra water and keep the meat in a dish.

Heat oil in a deep vessel, sauté sliced onion, ginger sliced , 12 crushed garlic flakes, and curry leaves till golden.

Add the cooked pork and sauté well until dry and gets brown. You may add the masala water from the pressure cooker and cook, till the meat is a dry dish. Taste, and supplement, salt or vinegar as you may need.