

Ingredients

Quantity	Measure	Ingredients	Description
6	Nos	Chillies, Green	Minced
3	Tablespoon	Chilly Powder, Red	Roasted
1	Teaspoon	Garam-Masala	Roasted
8	Flakes	Garlic	Minced
2	Inch	Ginger	Minced
3	Medium	Onions	Minced
1	Kilogram	Pork	Cut in small cubes
5	Grammes	Pork - blood	Dried.
Quarter	Kilogram	Pork - Heart	Cut in small cubes
Half	Kilogram	Pork - liver	Cut in small cubes
1	Teaspoon	Salt	
3	Tablespoon	Vinegar	

Method

Take the **meat, liver** and **heart** of the pig and cut them into large pieces and after having cooked them, place them in a frying pan and fry in their fat. Then cut the meat into small cubes

Cook minced onions, in a vessel, using lard; to this add green chillies, ginger, and chopped garlic. Then put the meat into this. Add a little roasted curry powder, and also dried pig's blood, a sufficient quantity of vinegar a little salt, and powdered spices. Cook these well.

The dried blood is made in the following manner:

On cutting the pig, collect a little blood in a vessel with a little salt in it. Cook it on fire, until it dries. After rinsing it well, dry it in the sun. Once again, and then store it.