I butchered a Pork leg which was on special a while ago so we?ve quite a bit of diced Pork in the freezer. So Indian Pork recipes? They?re not actually very common as Pork is not traditional in India. But were there?s a will etc. Sue found a recipe to modify!

Ingredients:-

500g of Pork, cubed
1 Cinnamon Stick
2 Cloves
1 Sprig of Mint Leaves
1 Tsp of White Wine Vinegar
2 Tsp of Castor Sugar
2 Potatoes, peeled and cubed
Melted Butter / Margarine or Oil, to fry
Salt to season

Masala Ingredients:-

1 Tbsp of Cumin Seeds
2 Red Chillies
10 Peppercorns
1 Tsp of Turmeric
3 Cloves of Garlic,minced
1 Tsp of Tamarind paste
2 Onions, chopped

Fresh Coriander to garnish

Method:-

(1) Boil the Pork in a pan until all the water has evaporated.
(2) Heat Oil or Margarine in a large frying pan on a medium heat and fry the Pork until browned on all sides.
(3) Add the Potatoes and stir in.
(4) Grind the Masala ingredients and add these to the Pork.
(5) Cook over a low heat adding a little water to loosen the sauce.
(6) Simmer for 10 to 15 minutes.
(7) Add the Cinnamon, Cloves, Milt Leave, Vinegar, Sugar and season with Salt.
(8) Continue to simmer until the Pork is tender.
(9) Remove the Cinnamon stick and serve garnished with fresh chopped Coriander.

We served our over mixed Wild Rice with Panpolay / Near Dos, I?ll type the recipe for those shortly?.