We're working through the Pork Leg I found in the yellow sticker fridge, butchered and froze. Pork recipes for Indian dishes aren't very common, but this really worked.

Ingredients:-

500g of Pork Thigh, cubed
1 Onion, sliced
4 Cloves of Garlic, sliced
1 Inch of Ginger, julienned
3 Green Chillies, slit in half
10 Peppercorns, crushed
3 Cloves
1 Cinnamon Stick
1 Cardamom Pod, crushed
1 Bay Leaf
2 Tbsp of White Vinegar
10 Dried Red chillies. Soaked for 15 minutes and drained
1 Tbsp of Coriander Seeds
½ a Tbsp of Poppy Seeds
1 Tbsp of Cumin Seeds
2 Tsp of Mustard Seeds
1 Tsp of Turmeric Powder
1 Tsp of Salt
1 Tin of Chopped Tomatoes

Fresh Coriander and Red Chilli to garnish

Method:-

(1) Grind together the Red Chillies, Coriander Seeds, Cumin Seeds, Mustard Seeds and Poppy Seeds.
(2) Add a little Water near the end and add the Vingar to form a paste. Set aside.
(3) In a Dutch Oven or flame proof Casserole dish add the remaining ingredients, excluding to chopped Tomatoes.
(4) Add the Masala Paste and mix gently.
(5) Place over a low heat and cover.
(6) Simmer for 2 hours or until the Pork is tender.
(7) Add the Tomatoes, stir and simmer for a further 20 minutes.
(8) Garnish with fresh Coriander and Chillies.

We service ours with Turmeric coloured mixed Rice. This was a really rich Curry with a relatively dry sauce.