

Pork Indad Mother's Way

Written by W.J.Pais

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	3	Teacup	Water	For boiling
1		Kilogram	Pork	Cut and wash./E
8		Nos	Cloves (spice)	Boil with meat
2		units	Cinnamon	Boil with meat
4		Large	Potatoes	For boiling, peel
3		Tablespoon	Vinegar	For grinding
10		Medium	Chillies Kashmir	Grind in vinegar
6		Medium	Chillies Green	Grind in vinegar
3		Medium	Onions	Grind in vinegar
1		Tablespoon	Jeera/Cumin Seeds	Grind in vinegar
Half		Inch	Turmeric/Haldi	Grind in vinegar
1		Ball	Tamarind	Grind in vinegar
1		Pods (whole)	Garlic	Grind in vinegar
8		Nos	Pepper Corns	Grind in vinegar
2		Salt-Spoon	Salt	Add to curry for
2		Tablespoon	Sugar	Add to curry
Half		Tablespoon	Brandy	Add to curry

Method

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Cut and wash the meat. Boil the meat in water with cloves and cinnamon and salt to taste, till meat is partially cooked. Remove the meat and cut into pieces.

Boil potatoes and peel and cut in slices, and to be added to the cooked meat.

Grind all the masala in vinegar.

Heat the ghee in a handi and brown the meat well in it. When done, keep aside.

In the same ghee fry the ground masala, stirring all the time. Sprinkle a few drops of water once or twice, when frying. Then add the meat and gravy to the fried masala and stir. Put sugar, salt and vinegar to taste. And continue on slow fire, till the meat is fully cooked.