

Ingredients

Quantity:	Measure:	Ingredients:	Description:
3	Teacup	Water	For boiling
1.5	Kilogram	Pork	Cut and wash
10	Nos	Cloves (spice)	Ground Masala
2	units	Cinnamon	Ground Masala
5	Medium	Onions	Ground Masala
15	Nos	Pepper Corns	Ground Masala
20	Nos	Chillies Red Dry	Ground Masala
1	Tablespoon	Jeera/Cumin Seeds	Ground Masala
2	Tablespoon	Coriander/Dhania	Ground Masala
1	Inch	Turmeric/Haldi	Ground Masala
3	Tablespoon	Vinegar	Ground Masala
6	Medium	Chillies Green	Siced green ma
2	Pods (whole)	Garlic	Siced green ma
1	units	Ginger	Siced green ma
1	Kilogram	Potatoes	Pare and slice a
2	Twigs/Sprigs	Bay Leaves /Tejpatta (Dry Cardamom)	Add for taste
A	Little	Salt	Add for taste

Method

Cut and wash the meat. Grind the masala. Slice onions, etc. Mix meat, masala, cloves, cinnamon, salt and vinegar to taste, with water. Cook for one hour till the meat is tender, then add potatoes, sliced green masala and ghee. Boil till everything is cooked.