

### Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Kilogram	Pork	
2		Tablespoon	Garam-Masala	aromatic spices
2		Tablespoon	Chilly Powder, Red	
1		Teaspoon	Turmeric Powder	
5		Twigs/Sprigs	Bay Leaves /Tejpatta (Dry Chopped)	Chopped bay leaf
1		Teacup	Vinegar	

### Method

Take fat pork cut it into large pieces, knead it with salt and keep it for 24 hours. When this is done, place the meat in cold water, for 2 hours and on drawing it out from there, cut it into fine pieces.

Afterwards mix powdered garam masala, chillies turmeric, chopped bay leaves and vinegar. Finally place the meat in the intestines of cow or pig, which are washed and dried well. When you wish to have helpings of these sausages, pour a little water in a frying an, place the sausages in it and cook until the water is dried.