

### Ingredients

Quantity:	Measure:	Ingredients:	Description:
500	Grams	Pork	Wash th
8	Large	Chillies Kashmir	For Grinding
1	Teaspoon	Jeera/Cumin Seeds	For Grinding
1	Teaspoon	Mustard Seed	For Grinding
1	Pods (whole)	Garlic	For Grinding
1/2	Inch	Turmeric/Haldi	For Grinding
1/	4	Teacup	Vinegar
1/2	Tablespoon	Cooking Oil	For Tempering
1	Small	Onion	Sliced, for temp
100	Grammes	Potatoes	Boiled, peeled a
1/2	Teaspoon	Salt	for taste

### Method

Wash the meat, and cut it in 1“ pieces. Peel the garlic, remove the stems of chillies and grind all the ingredients kept for that purpose, in 1/2 tea cup of vinegar. Mix the pork pieces with the ground masala. Keep it to marinate for 2 hours.

In a large enough vessel to contain the port, pour the cooking oil or ghee and heat it well, and then fry the sliced onion till it turns golden brown. Then put the marinated pork and fry it well. Lower the flame, and put 1 teacup of boiling water, and close the vessel with a 1“ deep

thali, in which pour cold water, to keep the condensation inside, to keep the pork moist. When the top water turns hot, remove it and refresh it with more cold water. Cook for an hour on slow fire. When almost done, put the boiled, peeled potatoes cut in fours, and allow them to absorb the masala. Close the lid, with cold water and continue for about 15 minutes more, then open and check the taste. Add salt and vinegar if necessary.