

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	2 and 1/2	Kilogram	Pork	Remove bones
A		Liter	Salt - Rock	Aalt-petre
100		Grams	Salt	Powder, to rub i
2		nos	Lime (fresh)	Juice, mix with s
100		Grams	Sugar, White	Heat and brown
		As Required	Vinegar	Add to browned
2		Dessertspoon	Pepper Corns	Grind in little vin
2		Dessertspoon	Cinnamon	Grind in little vin
2		Dessertspoon	Cloves (spice)	Grind in little vin
2		Pods (whole)	Garlic	Grind in little vin
2		Inch	Ginger	Grind in little vin
50		Grams	Chillies Kashmir	Grind in little vin
20		ML.	Liquor	

Method

Remove bones from the pork. Prick the meat with a fork. Heat the rock salt on a tawa, and then powder it, and rub it into the meat. Keep the meat aside for an hour.

Rub powdered salt, mixed with juice of 2 limes, to the meat. Keep to marinate for half an hour.

Heat the sugar on a tawa and brown it. Add to it a little vinegar. Rub this to the meat ,and keep aside.

Grind the masala in a little vinegar, and rub this paste to the meat.

Keep the meat in a wooden bowl, and keep a heavy weight pressing it down. Keep this for 24 hours. Occasionally turn the meat, and put the weight back again.

Add more salt and keep it again under the weight, for another 24 to 48 hours.

In the end, put this meat with the brine, in glass jars, or earthen glazed jars, (buyainv) close the lid and store. Storage for a week is possible.

To cook, take a piece and boil, like Goa sausages.