

Ingredients

Quantity	Measure	Ingredients	Description
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Method

Firstly wash the bones/meat

Get the minced masala ready:
chop/dice the onions - the ginger and green chilly

Prepare the ground masala wiith the ingredients marked "For Ground Masala" Grind in vinegar. If it is dry, add a little water sparingly.

Put the pork pieces in a deep heavy bottomed vessel and turn on the stove, on low heat. The fat will melt, and the meat and bones will cook in it. As the fat turns liquid, add the minced masala and fry. When the meat turns brown, put all the ground masala and cook.

You can put half the masala first, Mix the masala evenly and check if you need t add more. If th consistency does not look good. You can store the rest of thmasala in the refrigerator.

Add some salt to taste Add some water to cook the meat . Bring it to a boil and then let it cook slowly till done

Slice and add more green chilles if you like