



Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1.5	Kilogram	Pork	Par boil
Half		Kilogram	Pork - liver	Par boil and cut
1		Teacup	Pork - blood	Add tp ,eat wjo;
20		Nos	Chillies Red Dry	For grinding
1		Tablespoon	Coriander/Dhania	For mince masa
1		Dessertspoon	Jeera/Cumin Seeds	For grinding
1		Dessertspoon	Mustard Seed	For grinding
1		Teaspoon	Pepper Corns	For grinding
1		Teaspoon	Turmeric/Haldi Powder	For grinding
10		Nos	Cloves (spice)	For grinding
2		Sticks	Cinnamon	For grinding
3		Nos	Onions	For grinding
6		Medium	Chillies Green	For mince masa
1		Inch	Ginger	For mince masa
2		Pods (whole)	Garlic	For mince masa
4		Tablespoon	Vinegar	For grinding

3	Teacup	Water	For boiling
A	Little	Salt	For taste

Method

Cut the pork and liver in small bits about half centimeter cubes. and wash well. The blood comes generally in a powder form, so wash it, strain it, and powder it.

Grind the masala, and keep aside. Prepare the mince masala. Mix both these with the meat, liver, vinegar and salt.

Cook it for one hour. Then add blood fifteen minutes before putting the stove off. After the blood is put, simmer the curry.

The dish turns more delicious if it is cooked a day before. It can remain for many days.