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East-Indian Pork

Ingredients

1kg pork (cut into big cubes)
15 red kashmiri chilies
1 tsp cumin seed
1 tsp turmeric powder
1 pod garlic
2 inch pieces of fresh ginger
Vinegar to taste
Salt to taste

Preparation

1. Rise the cut-up pork well.
2. Drain all the water.
3. Apply salt and a pinch of turmeric powder to the pork.
4. Grind all the above ingredients to a fine paste with vinegar.
5. Apply it to the pork.
6. Allow the pork to marinate for about 6 to 8 hours or overnight.
7. Then cook it on slow fire for about 1 to 1-1/2 hours.
8. Tastes delicious with white bread.

Cooks Note

You can replace the spicy red kashmiri chilies with chilies that are equally spicy and easily available.