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Terry's Manglorean Pork

Ingredients

2kg pork - cut into cubes
FOR GRINDING
2 tbsp coriander seeds
2 tsp cumin seed
1 tsp aniseed
10 -12 peppercorns
10 cloves
2 sticks cinnamon
1 tsp mustard seeds
24 kashmiri chilies
1 onion
4 cloves garlic
Salt and vinegar to taste
FOR CHOPPING
6 onions
2 pods garlic
2 inch piece fresh ginger

Preparation

1. Wash the pork well, drain out all the water and apply a little turmeric powder to the meat pieces.
2. At the side, roast all the ingredients on a pan for a while.
3. Then put all the roasted ingredients in a mixer and grind it to a fine paste.
4. Then chop up the onions.
5. Slice the garlic and keep aside.
6. Then cut the ginger very fine.
7. Mix the onions, garlic and ginger with the ground masala.
8. Then apply it to the pork well (in the pot you will cook it in) and allow it to marinate overnight.
9. The next day, keep the pot out for 15 - 20 minutes before placing it to cook on low heat.
10. Let it cook for about 1 to 1 1/2 hour.
11. Add salt and vinegar when cooking.
12. No need to add water - however if you feel the meat is not cooked completely and may be slightly dry
13. then add some water and allow the pork to cook a while longer.
14. Ideal to have with white bread or rice.

Cooks Note