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Terry's Mangalorean 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
