

PORK CURRY

(Jennifer D'Souza)

Ingredients

6 -8 dry Kashmiri Red peppers
1 (2 inch) stick cinnamon
10-12 black peppercorns
1½ tsp black mustard seed
1 tsp coriander seeds
1 tsp cumin seeds
2 lbs boneless pork such as fresh ham or shoulder (all fat trimmed) cut into small pieces.
2 cups water
2 medium onions finely chopped
1 - 3 green peppers
1 tbsp ground ginger
2 tbsp ground garlic
1 tsp ground tumeric
1 tbsp red wine vinegar
2 tablespoon dry red wine
¼ cup finely chopped fresh cilantro/mint

Method:

- ❖ In a coffee grinder, grind together the red peppers, cinnamon, black peppers,
- ❖ Mustard seeds coriander & cumin seeds to fine powder.
- ❖ Place everything except the vinegar, red wine and cilantro, in a large pot and bring to a boil over high heat. Reduce heat to low, cover the pot & simmer, stirring occasionally until meat is tender.
- ❖ Mix in the vinegar and wine and simmer another 10 to 15 minutes to blend the flavors.
- ❖ Garnish with cilantro & mint and serve with crusty bread