

We?re back with that old favourite Pork Shoulder. This ?Lump? cost £2.34 from the local supermarket. It?s certainly not the best cut, I used to mince 25Kg boxes of shoulder three times a week for sausages. But that?s certainly not all it?s good for. Its resilient texture worked very well in the curry. A more tender cut would have broken down and ended up like pull Pork curry. We have the large portion of this joint for a slow cooker gig today. The portion we used I roughly cubed into pieces about an inch squares.

## **Ingredients:-**

## Marinade:-

Soy Sauce

Paprika

Chilli Powder

Minced Garlic

**Onion Salt** 

Black Pepper

## **Curry sauce additions:-**

Cumin seeds

1 tin of chopped tomatoes

2 small red Potatoes quartered

½ tube of Tomato Puree

1 medium Onion, chopped

2 cloves of Garlic Minced

Chilli flaked

Chilli Powder

Onion salt
Black Pepper
Oil to fry

We used a shop bought Jalferzi sauce (We will punish ourselves severely for this!) as a foundation.

## Method:-

- (1) Mix the marinade ingredients and marinade the cubed meat in the fridge for a good hour.
- (2) Dry fry the Cumin seeds in a large pan or Wok.
- (3) Added the Onion and fry in a little oil until translucent.
- (4) Boil the Potatoes to soften slightly. Not too much as you don?t want then to disintegrate in the curry.
- (5) Add the Pork and fry to brown slightly.
- (6) Add the Potatoes and stir for a few minutes.
- (7) Add the Tomato Puree and the remaining spices and minced Garlic and stir for a few minutes.
- (8) Add the tinned Tomatoes.
- (9) Turn the heat down and allow to simmer for 45 minutes or more. Prod the meat with a fork, when it?s tender but not falling apart your are good to go.

We served ours on a bed of boiled Rice coloured with a little Turmeric, home made Onion Bhaji and a bit of fresh Coriander the dress.