

We're working through the Pork Leg I found in the yellow sticker fridge, butchered and froze. Pork recipes for Indian dishes aren't very common, but this really worked.

Ingredients:-

500g of Pork Thigh, cubed

- 1 Onion, sliced
- 4 Cloves of Garlic, sliced
- 1 Inch of Ginger, julienned
- 3 Green Chillies, slit in half
- 10 Peppercorns, crushed
- 3 Cloves
- 1 Cinnamon Stick
- 1 Cardamom Pod, crushed
- 1 Bay Leaf
- 2 Tbsp of White Vinegar
- 10 Dried Red chillies. Soaked for 15 minutes and drained
- 1 Tbsp of Coriander Seeds
- 1/2 a Tbsp of Poppy Seeds
- 1 Tbsp of Cumin Seeds
- 2 Tsp of Mustard Seeds
- 1 Tsp of Turmeric Powder
- 1 Tsp of Salt
- 1 Tin of Chopped Tomatoes

Fresh Coriander and Red Chilli to garnish

Method:-

- (1) Grind together the Red Chillies, Coriander Seeds, Cumin Seeds, Mustard Seeds and Poppy Seeds.
- (2) Add a little Water near the end and add the Vingar to form a paste. Set aside.
- (3) In a Dutch Oven or flame proof Casserole dish add the remaining ingredients, excluding to chopped Tomatoes.
- (4) Add the Masala Paste and mix gently.
- (5) Place over a low heat and cover.
- (6) Simmer for 2 hours or until the Pork is tender.
- (7) Add the Tomatoes, stir and simmer for a further 20 minutes.
- (8) Garnish with fresh Coriander and Chillies.

We service ours with Turmeric coloured mixed Rice. This was a really rich Curry with a relatively dry sauce.