




PORK VINDALOO

Ingredients

- ½ tbsp. lard
- 1 lb pork cut into ¾ inch cubes
- 4 cloves of garlic
- 1 tsp black peppercorns
- 1 inch fresh ginger root, finely chopped
- 1 tsp cumin seeds
- ¾ cup rice wine vinegar or apple cider vinegar
- ¼ cup water
- 2 onions, chopped
- ½ tsp salt
- 1 tsp sugar
- 2 tbsp brandy (sherry or marsala also work)
- 1 cup cherry tomatoes

Spices – Choose Desired Spiciness

Mild 	Medium 	Hot 
½ tsp cayenne powder 1 anaheim chili peppers	1 tsp cayenne powder 1 green hot chili peppers	4 more cloves garlic 3 tsp cayenne powder 4 green hot chili peppers



Blend or grind the garlic, peppercorns, ginger root, cumin seeds, cayenne pepper, and chilis with the vinegar and water to form a thick paste. Marinate the pork in the vinegar and spice mixture for ½ hour.

Fry the onions in the lard until golden brown. Add the pork, marinade and salt to the onions and simmer until the gravy is thick (appx 30 to 45 minutes). Add the sugar, brandy and cherry tomatoes. Stir in and simmer for five minutes. Serve over rice or with Naan or pitas.