

## Goanese Pork Vindaloo Recipe

### Ingredients:

500 g lean pork, diced  
50 ml oil  
2 stalks curry leaves  
225 ml water  
1 big onion, peeled and sliced  
1 teaspoon salt

### Mixture A:

(Grind till smooth)  
½ teaspoon mustard seeds  
2 teaspoons cumin seeds  
3 teaspoons black peppercorn  
1 cinnamon stick (2 inch)  
4 cardamom pods

### Mixture B:

3 tablespoons chili powder  
50 ml vinegar

### Mixture C:

(Grind to a paste)  
3 onions, peeled  
4 cloves garlic, peeled  
1 ginger (2 inch)

### Method:

Wash pork and drain. In a bowl, mix mixtures A, B, and C into a paste. Heat oil in a wok. When hot, add paste and fry until oil splits and mixture is fragrant. Put in pork and fry over high heat for 8 minutes. Add curry leaves and pour in water. Mix well. Cover lid and simmer pork on low heat for 45 minutes until very tender. Stir occasionally to prevent mixture from sticking to the wok. Remove lid, add onions and salt. Stir well. Cook until gravy is thick. Serve hot with steamed rice.

**Note:** Although it is recommended to use lean meat for above, you can add a few pieces of pork fat to give it a more full-bodied flavor. This dish keeps very well for weeks in the refrigerator.