

# *Spice is Nice II*

## **Fragrant pork in vinegar**

### **Ingredients**

1-2 lbs cubed pork  
4-6 small potatoes, peeled  
4-6 cloves  
4-6 black peppercorns  
4-5 green cardamoms  
4-5 fresh green chillies, slit lengthwise  
2 onions sliced thinly  
1" piece cinnamon bark  
1 tsp ground cumin  
1 tsp ground coriander  
1 tsp turmeric powder  
5-6 tbsp malt vinegar  
3-4 pips garlic  
2" fresh root ginger  
5-6 fresh red chillies  
4-5 tbsp cooking oil  
1 tsp sugar  
salt to taste

### **Method**

Blend the garlic, ginger and red chillies  
Heat oil and fry the potatoes and keep aside  
In the same oil, fry the onions until brown  
Add the pork, cloves, black peppercorns, cinnamon bark, cardamoms, green chillies  
salt and sugar  
Cook for a few minutes  
Add the fried potatoes, blended ingredients and the ground cumin, coriander, turmeric  
Stir for a few minutes until fragrant  
Add the malt vinegar and cook over a low flame until done  
Add a little water if too dry