



Probably far from traditional, but traditions are ever evolving as far as we are concerned. There were two large Loin Chops in the offers at the local Supermarket. As there are three mouths to feed Sue de-boned them and made this pretty convincing Curry.

Ingredients:-

2 Pork Loin chops, de-boned, beaten out and then cut into strips
1 Onion, sliced
1 Potato, peeled and cubed
1 large Carrot, peeled and cubed
¼ of a Celeriac, peeled and cubed
A good squeeze of Tomato Purée
1 tin of Chopped Tomatoes
¼ tsp Garam Masala
¼ tsp Cumin
¼ tsp Chilli Flakes
¼ tsp Paprika
3 Dried Red Chillies soaked and then sliced finely
¼ tsp Onion Salt
¼ tsp Garlic Salt
¼ tsp Turmeric
1 large clove of Garlic minced
A Slug of Soy Sauce (Gluten free in our case)
Butter / Margarine
Salt & Pepper to taste

Method:-

Marinate the Pork in the Soy Sauce.

Add a sprinkle of all the spices except the Red Chillies and Garlic.

Add the Butter / Margarine to a large frying pan and gently fry the Onions until softened.

Add the Potatoes, Carrots and Celeriac, fry for 10 minutes.

Add the remaining spices and cook for a further 2 minutes.

Add the Pork and stir until the Pork is browned.

Add the Tomato Purée, tinned Tomatoes and a little water if the sauce is too thick.

Simmer for 20 minutes stirring regularly.

We served ours with Turmeric boiled Rice and home made Onion Bhajis ([Recipe here](#))