



We're back with that old favourite Pork Shoulder. This 'Lump' cost £2.34 from the local supermarket. It's certainly not the best cut, I used to mince 25Kg boxes of shoulder three times a week for sausages. But that's certainly not all it's good for. Its resilient texture worked very well in the curry. A more tender cut would have broken down and ended up like pull Pork curry. We have the large portion of this joint for a slow cooker gig today. The portion we used I roughly cubed into pieces about an inch squares.

Ingredients:-

Marinade:-

Soy Sauce
Paprika
Chilli Powder
Minced Garlic
Onion Salt
Black Pepper

Curry sauce additions:-

Cumin seeds
1 tin of chopped tomatoes
2 small red Potatoes quartered
½ tube of Tomato Puree
1 medium Onion, chopped
2 cloves of Garlic Minced
Chilli flaked
Chilli Powder

Onion salt
Black Pepper
Oil to fry

We used a shop bought Jalferzi sauce (We will punish ourselves severely for this!) as a foundation.

Method:-

- (1) Mix the marinade ingredients and marinade the cubed meat in the fridge for a good hour.
- (2) Dry fry the Cumin seeds in a large pan or Wok.
- (3) Added the Onion and fry in a little oil until translucent.
- (4) Boil the Potatoes to soften slightly. Not too much as you don't want them to disintegrate in the curry.
- (5) Add the Pork and fry to brown slightly.
- (6) Add the Potatoes and stir for a few minutes.
- (7) Add the Tomato Puree and the remaining spices and minced Garlic and stir for a few minutes.
- (8) Add the tinned Tomatoes.
- (9) Turn the heat down and allow to simmer for 45 minutes or more. Prod the meat with a fork, when it's tender but not falling apart you are good to go.

We served ours on a bed of boiled Rice coloured with a little Turmeric, home made Onion Bhaji and a bit of fresh Coriander the dress.