



This was actually a bit of Pork Loin which was intended for a different recipe, but knives are good when the are sharp!

Ingredients:-

500g of Pork loin, cut into cubes
¼ Tsp of Turmeric
½ Tsp of Chilli Powder
5 Cloves of Garlic, minced
3 Green Chillies, finely chopped
A Thumbnail of Ginger, grated
Juice of 1 Lime
200ml of Stock
1 Onion, finely diced
5 Curry Leaves
Salt to season
1 Tbsp of Punjabi Spice Mix (See Below)
4 Cloves
A handful of Coriander Leaves to garnish
10 Peppercorns
A sprinkle of Black Lime Powder
Oil to fry

Punjabi Spice Mix Ingredients:-

Cumin Seeds

Mustard Seeds

Fenugreek Seeds

Nigella Seeds

Fennel Seeds

Method:-

- (1) Toast the Punjadi Spice Mix until it is aromatic and set aside.
- (2) When cool add the Cloves and Peppercorns and grind to a fine powder.
- (3) Heat Oil in an ovenproof dish or Dutch Oven.
- (4) Add the Onions, Garlic, Ginger, Curry Leaves and Chillies.
- (5) Fry until softened.
- (6) Add the Turmeric & Chilli Powder and stir for a further minute.
- (7) Add the Pork and stir to coat with the Onion mixture.
- (8) Add the Punjadi Spice Mix and stir well.
- (9) Add the Vegetable Stock and allow to simmer.
- (10) Add the Coriander Leaves.
- (11) Cover with a lid and place in the oven at 160C for 2 to 2 ½ hours.
- (12) Return to the hob on a medium heat and allow the sauce to reduce.
- (13) Add the Lime juice and sprinkle of Black Lime powder and garnish with Coriander leaves.

We served ours over boiled rice. This was a rich and well spiced dish without excessive heat. Very tasty indeed.