

Pork Vindaloo

Spicy Pork and Potato Curry

Vindaloo is a fiery curry that originated in Goa, a small state on the west coast of India. The term *vindaloo* is derived from a Portuguese dish called *Carne de Vinha d' Alhos*, a dish made with meat, wine, and garlic.

Ingredients:

MASALA PASTE:

- 8 dried red chilies
- 10 peppercorns
- 8 cloves
- 1-inch piece cinnamon stick
- 1 teaspoon cumin seeds
- ½ teaspoon black mustard seeds
- 1/8 teaspoon turmeric
- ½ teaspoon salt, adjust to taste
- 1½ teaspoon peeled grated ginger
- 8 garlic cloves
- 1 medium onion, chopped
- 1 teaspoon white wine vinegar

OTHER INGREDIENTS:

- 2 tablespoons vegetable or canola oil
- 1 medium onion, diced
- 2 lbs boneless pork, cut into bite size pieces
- 1 large russet potato
- ¼ cup white wine vinegar
- 1 teaspoon sugar
- 2 tablespoons tomato paste
- 2 cups water
- ½ teaspoon salt, adjust to taste

Instructions:

1. Combine all the ingredients for the masala paste in a blender and grind to a fine paste. Add a little water, if necessary, to help grind the paste.
2. Combine the pork and masala paste and refrigerate for at least 2 hours.
3. Boil the potato in water until just tender, then peel and chop into 2-inch pieces. Set aside.
4. Heat oil in a large pan over medium heat. Add the diced onion and saute until lightly browned, about 5-6 minutes.
5. Add the pork and sauté until the outside is browned, about 5 minutes. Add cooked potatoes, vinegar, sugar, tomato paste, water, and salt.
6. Simmer until pork is fully cooked and sauce thickens slightly, about 10 minutes

Serving Suggestion: Serve with rice.