

Cooking With Rania

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Pork Vindaloo

INGREDIENTS

- 3 teaspoons cayenne pepper
- 1 teaspoon cumin seeds
- 3 cloves
- 2 inch stick of cinnamon
- 10 black peppercorns
- ¼ star anise
- 1 teaspoon poppy seeds
- 2¼ inch piece of ginger (peeled)
- 6 garlic cloves (peeled)
- 1 tablespoon tamarind pulp
- 4 teaspoons cider vinegar

- 1/3 cup vegetable oil
- 2 medium onions – chopped
- 1½ pounds pork loin – cubed
- Palm sugar to taste
- 15 curry leaves

DIRECTIONS:

Grind all of the spices, garlic, ginger and tamarind with the vinegar to make a smooth paste. Rub a little of the spice mixture on the pork and marinate for 30 minutes.

Heat the oil in a sauté skillet and sauté the onions until golden brown. Add the spice paste mix and cook for about 5 minutes, to infuse the flavors, adding 2 tablespoons of water, if necessary.

Add the pork cubes and sauté for 5 minutes. Add 4 cups of water and season with salt to taste. Cook over low heat until tender. Stir in the curry leaves and simmer for 3 – 4 minutes.

Spice mixture can be made ahead and kept frozen until ready to use. The vindaloo can be made ahead and kept in the refrigerator for up to 2 days. This dish can also be made with chicken, lamb or beef.

Serves: 4