

Pork Curry Gurkha Style

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	teaspoon	white vinegar
1	tablespoon	cayenne
2	pounds	lean boneless pork - 1" cubes
2	cups	plain yogurt
2	tablespoons	minced ginger
1	teaspoon	vegetable oil
1/4	cup	ghee - or sub vege oil
1	teaspoon	freshly ground black pepper
1	teaspoon	powdered turmeric
1	cup	water
		salt
1/2	cup	cilantro - chopped
1	teaspoon	dried cumin
1	teaspoon	ground nutmeg
1/2	teaspoon	ground clove
1/2	teaspoon	ground cardamom

In a large bowl, combine the vinegar and cayenne powder and toss the meat in it. Add the yogurt and ginger and marinate the meat for about 3 hours in the refrigerator.

Heat the oil in a skillet over low heat for 1 minute. Add the ghee, the pork with its marinade, black pepper, turmeric, water and salt; raise the heat to med-high and bring to a rapid boil. Reduce the heat to low, cover the skillet and simmer for 40 minutes.

Add the cilantro, cumin, nutmeg, clove and cardamon, stir in well and serve hot.