

Pork in Hot and Spicy Cayenne Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1 1/2	pounds	boneless pork shoulder or leg
1	tablespoon	coriander seed
1	teaspoon	cumin seed
2	teaspoons	mustard seed
10		dry red chili peppers
1	teaspoon	turmeric
1/3	cup	red wine vinegar
1	tablespoon	minced garlic
5	tablespoons	olive oil
3	in	stick cinnamon
6	whole	cloves
1	cup	onion - finely chopped
1	tablespoon	fresh ginger - grated
1	tablespoon	paprika
1	teaspoon	maple syrup
1	cup	water
		coarse salt

Trim all visible fat from pork and cut into 1 inch cubes and place in a bowl. Combine coriander, cumin, mustard and chiles and grind into a fine powder and transfer into a measuring cup. Add turmeric, vinegar, and garlic and mix. Pour the marinade over the pork and rub well. Cover and refrigerate overnight. Heat oil in a large, heavy-bottomed pan over med-high heat until hot. Add the cinnamon, cloves, onions and ginger. Cook until the onions are very soft, about 5 minutes. Remove pork from the refrigerator and drain, reserving liquid. Add pork to the onion mixture and cook until the meat is lightly seared. Add paprika, syrup, water, salt and reserved liquid and bring to a boil. Simmer pork for 1.5 hours or until very tender. Server plain or with rice.