**Pork Vindaloo**

**Spice Paste:**

2-3 dried arbol chilies, stems removed

12 black peppercorns

1 tsp. ground cinnamon

1 tsp. black mustard seeds

1 tsp. fenugreek seeds

5 cardamom pods

½ tsp. ground cumin

2 tsp. cayenne pepper (if you want it spicy)

1 tsp. salt

½ tsp brown sugar

3 Tbsp. white vinegar

**Rice:**

3 cups water

1 bay leaf

1 tsp. salt

1 ½ cups Basmati rice

**Vindaloo:**

2 Tbsp. oil

1 onion cut in very thin slices

¼ cup ginger-garlic paste

2# cubed pork meat

4 potatoes, medium dice

½ Tbsp. coriander powder

½ tsp. turmeric

2 cups pork stock

**INSTRUCTIONS**

**Spice Paste:**

1. Crack open the cardamom pods with the flat of a knife, remove the small black seeds from the inside. Throw away the outsides, keep the seeds.
2. Add the cardamom seeds, arbol chilies, black peppercorns, black mustard seeds, and fenugreek seeds to the spice grinder. Grind into powder.
3. Put the ground spices in a bowl and then add the: cumin, cinnamon, salt, brown sugar, and vinegar. Set aside

**Vindaloo:**

1. In a large sauté pan, heat the oil over medium heat. Sauté the onions until they begin to turn brown; about 7 minutes.
2. Add the potatoes and cook an additional 5 minutes.
3. Stir in the ginger-garlic paste, turmeric, and coriander powder; cook for 2 minutes.
4. Add the pork chunks and brown on all sides.
5. Stir in the spice paste and add the pork stock.
6. Cover and reduce to a simmer. Cook for 20-30 minutes or until pork is tender.

**Rice:**

1. Bring the water to a boil over high heat.
2. Add bay leaf, salt, and rice. Stir to mix together.
3. Turn the heat down to low and put a lid on the pot.
4. Cook for 20-25 minutes, or until all of the water is absorbed.