

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Hot Pork Vindaloo

Inspired by recipe in "Chile Pepper Magazine," March, 2008

There's no three ways about it: This dish has kick! Bring your sweat-rags and get ready to enjoy a satisfying burn. Ice cream for dessert, please!

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| <i>1 tsp cumin seed</i> | <i>2 inch long piece ginger, peeled, minced</i> |
| <i>1 tsp coriander seed</i> | <i>2 Tbsp white or rice wine vinegar</i> |
| <i>10 dried red chiles</i> | <i>juice of ½ lemon</i> |
| <i>1 stick cinnamon, 2 inches long</i> | <i>1 tsp salt, plus extra as needed</i> |
| <i>8 whole cloves</i> | <i>2 lb pork shoulder, trimmed, in 1 inch cubes</i> |
| <i>6 green cardamom pods</i> | <i>1 can (14½ oz) whole peeled tomatoes</i> |
| <i>10 black peppercorns</i> | <i>2 medium white onions, quartered</i> |
| <i>½ tsp ground turmeric</i> | <i>3 Tbsp canola or light olive oil</i> |
| <i>2 Tbsp minced garlic</i> | |

Combine first 7 ingredients in a spice blender; grind to coarse powder, then transfer to a small bowl. Don't inhale the dust! Add turmeric, garlic, ginger, vinegar, lemon juice and ¼ tsp salt. Stir to combine. Add pork to bowl and stir with a large spoon (no fingers here!) to coat meat. Cover and marinate in refrigerator for up to 4 hours, but no more.

Place tomatoes and onions in a blender and pulse until puréed; set aside. Place oil in a large, heavy-bottomed pot, stovetop casserole or Dutch oven over medium-high heat. Add pork and any remaining marinade and cook, stirring often, for 10 minutes. Add tomato-onion purée and season with salt. Bring to a boil, adding up to ½ cup water as needed to cover meat. Reduce heat and simmer, covered, until meat is tender, about 1 hour. Reseason as necessary and serve hot with cooked rice.

A commercial garam masala could be substituted for the home-made curry powder. Just be sure it's fresh, and you'll need to add chiles in any case. Because there is so much variation commercial curry powders, you'll need to experiment...

Yield: Four servings

Preparation time: 30 minutes

Cooking time: 1 hour 20 minutes

