

*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

