

## Pork Vindaloo

A dish, with red spiced pork that enthuses the  
spice blend used in this fiery, yet aromatic  
(serves 4)



### Spice Paste

- ☐ 2-3 tbsp of Downderry Spice Vindaloo Spice blend
- ☐ 2 Onions, chopped
- ☐ 3 Cloves of Garlic
- ☐ 3 cm piece of fresh Ginger
- ☐ 3 tbsp of Cider Vinegar

### Protein

- ☐ 600g of Pork, cut into chunks

### Sauce

- ☐ 4 Medium Potatoes, chopped
- ☐ 1/2 tsp of sugar (if required)
- ☐ 1 tbsp Cooking oil

**NOTE:** if too fiery serve with a small bowl of yoghurt to quell the heat, if needed

### Instructions

- \* Blend together the Onions, Garlic, Vinegar and Ginger then add the Downderry Vindaloo spice to make a paste. Add a splash of water if it is too dry.
- \* Put the Pork in a bowl and add 2 tbsp of the paste and mix together making sure the meat is covered in the paste.
- \* Cover the Pork and leave to marinate for at least 30 minutes.
- \* Heat the oil in a pan (cast iron dish/ pan if have) and add the rest of the paste and cook till it becomes fragrant
- \* Add the marinated pork and “stir fry” the pork for a couple of minutes then reduce the heat and cover and let simmer for at least 5 mins
- \* Add the potatoes and sugar and reduce the heat again and let cook for about 30—40 minutes until soft and tender. ***Remember to check while cooking and add water if required***
- \* The sauce should be clinging to the meat. Serve with rice of your choice