



Pork Vindaloo

Serves 1

Ingredients:

For Chimmichurri:

20 oz. vol. Yellow Onions , finely chopped

1/4 cup Red Chiles , chopped

1/3 cup Fresh Garlic , chopped

1/4 cup Fresh Ginger , chopped

2 tsp. Tumeric

2 Tbsp. Black Mustard Seeds

1/3 cup Coriander Seeds

4 tsp. Cumin Seeds

3/4 tsp. ** Fenugreek Seeds

3 each Whole Cloves

2/3 cup White Vinegar

1/3 cup Balsamic Vinaigrette

1/4 cup Light Brown Sugar

4 1/2 lbs. Pork Butt

Directions:

1. Whisk all ingredients together except for pork in a mixing bowl.
2. Coat pork in vinegar and spices. Marinate covered and refrigerated overnight.
3. Place pork and marinade in a 2" deep pan and bake in 300F convection oven covered for approximately 5-6 hours. Remove cover from pork and continue cooking 30-45 minutes.
4. Remove pork from oven and cool slightly.
5. Pork should be falling apart when touched with a fork.
6. Shred pork and hold hot with juices.
7. **Fenugreek seeds are available in Indian Grocery / Market.