

Voodoo Pork Vindaloo

Ingredients:

- 3 lbs Boston Butt Pork Roast, cut into bite sized pieces, trimming away most of the fat
- Salt and Pepper
- 2 Tbs Vegetable Oil
- 1 Yellow Onion, chopped
- 1 cup Carrots, cut into matchstick sized pieces
- 1 Jalapeno, Diced
- 2 Tbs Minced Garlic
- 1 Tbs Mustard Seeds
- 1 Tbs Paprika
- 1 tsp Cumin
- 1 tsp Cayenne Pepper, also called Ground Red Pepper (NOT Crushed)
- 1/8 tsp Ground Cloves
- 1/4 cup Flour
- 2 cups Chicken Broth
- 1 (14.5 ounce) can Diced Tomatoes
- 2 Tbs Apple Cider Vinegar
- 1 tsp Sugar
- 2 Tbs Beef Comstock (Beef Base)
- 2 tsp Jalapeno Relish or Mixed Pepper Relish



Method:

Start off by seasoning the pork pieces with salt and pepper. Heat 1 tablespoon of the oil in a large pot until just smoking. Add the meat and brown on all sides, but do not cook through. Remove the pork to a bowl and set aside.

Using the same pot that you cooked the meat in (which is now empty), heat the remaining tablespoon of oil over medium heat. Add the onion, carrots, jalapeno and a dash of salt. Cook until beginning to soften, about 5 minutes. Stir in the garlic, mustard seeds, paprika, cumin, cayenne, and cloves. (It helps if you combine them in a small bowl beforehand.) Continue cooking until fragrant, about 30 seconds. Stir in the flour and cook for 1 minute. Whisk in the chicken broth, smoothing out any lumps, and making sure you get all of those yummy bits off the bottom of the pot. Now, stir in the tomatoes, vinegar, and sugar. Add in the browned pieces of pork and any juices that have collected in the bottom of the bowl.

Reduce heat to low or medium-low and simmer covered for 1 hour. Stir every few minutes, because it will try to stick to the bottom. After your hour is up, stir in the beef comstock and pepper relish. Continue to simmer and stir for 30 minutes more.

Serve over rice, and with buttered bread.

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