

Spicy Indian Pork Leg

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/pork-pepper-fry-indian-recipe>

Ingredients:

- 5 cups pork from the leg, fat and gristle removed
- 6 1/2 cups red onion
- 2 cloves garlic
- 1 tablespoon fresh ginger root freshly grated
- 1 red chile pepper
- 1 pinch coriander
- 1/2 teaspoon mustard seed
- 1/2 teaspoon turmeric
- 1 pinch cumin
- 1 pinch ricotta
- 1 pinch ground pepper
- 1/2 teaspoon fennel seeds
- 1 pinch cardamom
- 1 pinch allspice
- 1 pinch goat 's back
- 1 can tomatoes
- 2 cups coconut cream
- curry leaf fresh
- cayenne pepper
- salt
- 375 cups oil