

Party Pork Vindaloo



Ingredients

1 pork shoulder blade roast, boneless, about 2 lb / 1 kg, cut into 1½-inch / 3.75 cm cubes
2 Tbsp / 30 mL all-purpose flour
2 tsp / 10 mL ground cumin
1 tsp + ½ tsp / 7 mL EACH ground coriander and ground turmeric
¾ tsp / 4 mL ground cardamom
¼ tsp / 1 mL EACH ground cinnamon, salt and ground black pepper
2 Tbsp / 30 mL canola oil, divided
2 yellow onions, chopped
4 cloves garlic, minced
¼ cup / 50 mL white vinegar, divided
1 Tbsp / 15 mL grated ginger root
1 Tbsp / 15 mL prepared yellow mustard
¼ tsp / 1 mL red pepper flakes
2 cups / 500 mL chicken broth
2 bay leaves

Directions

1. Place pork cubes in large bowl.
2. Combine flour, cumin, coriander, turmeric, cardamom, cinnamon, salt and pepper. Sprinkle half over pork cubes; toss to coat well.
3. In heavy-bottomed pot, heat 1 Tbsp oil over medium-high heat. Brown pork in batches; remove to a clean plate.
4. Reduce heat to medium; add remaining oil to pot. Add remaining spice mixture, onion, garlic, 2 Tbsp vinegar, ginger, mustard and red pepper flakes. Cook and stir until onions are softened, about 5 minutes.
5. Add remaining vinegar and broth. Bring to a boil, scraping up any browned bits from bottom of pot.
6. Return pork and any juices to pot. Add bay leaves. Reduce heat, cover and simmer 45 minutes, stirring occasionally.
7. Uncover; simmer until pork is fork tender and liquid has thickened, about 15 minutes.
8. Remove bay leaves before serving.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 45
- **Cook Time (Minutes):** 75
- **Number of Servings:** 6