



Arvinda's

premium spice blends for Indian cooking

FIERY VINDALOO

A Goan specialty, this curry is known to be spicy-hot! This recipe works well with chicken or pork. For an extra layer of flavour, curry leaves can be tempered in oil and garnished on the Vindaloo just before serving.

(Serves 2-3)

Ingredients:

- 1 lb boneless pork OR chicken breast OR lamb, cut into small cubes
- 2 tbsp oil
- 4 **each** black peppercorns, cinnamon bark and cloves from **Arvinda's Whole**

Spices

- 1 extra-large onion *(or 4 medium onions)*, finely chopped
- ½ cup canned tomatoes, crushed
- 2½ tbsp **Arvinda's Vindaloo Masala**
- ½ tsp salt *(or to taste)*
- 1 tbsp red wine vinegar
- ½ tsp concentrated tamarind paste
- 1 tsp sugar
- ¾ cup water *(add more if necessary)*
- 1 tbsp fresh coriander, finely chopped, to garnish

Tempering ingredients *(optional)*

- 2 tsp oil
- 6-8 **Arvinda's Curry Leaves**

FIERY VINDALOO cont'd

Method of Preparation:

In a large heavy-based pot, heat oil on medium and fry **Arvinda's Whole Spices** {black peppercorns, cinnamon bark and cloves} until slightly brown, taking care not to burn them.

Add onion(s) and fry until caramelized and golden brown, about 10-15 minutes. Add canned tomatoes and fry for one minute.

Add **Arvinda's Vindaloo Masala** and salt. Fry until spices are well blended. Add meat and mix. Cover with lid and cook until meat loses its pinkness. Add water and cook on low heat until meat is tender. Add vinegar, tamarind paste and sugar and simmer until tender and cooked.

In a separate small pan, heat tempering oil on medium heat. Add **Arvinda's Curry Leaves**. When leaves turn crisp and dark, pour oil over the Vindaloo and simmer for one to two minutes.

This dish should have a rich, thick sauce. Transfer to a serving dish and garnish with coriander. Serve with rice.