

We know your Aunty's sorpatel in Siolim is fantastic, but lets see what we here can do to make our own variety. You got all the ingredients? Lets check: 5 lbs belly pork, 1 lb Ox liver. Now the spices: chilly powder, haldi, jeera, some garam masala. Also cloves, cinnamon, garlic and green ginger. Don't forget the vinegar and green chillies.

Let's start phase one: Wash the pork and the liver. Boil them separately, add a few clove pods and half a table-spoon full of salt. The pork should be ready in 30 minutes, and well, the liver about 15 minutes.

Let's get on with phase two: Closely chop three large onions, inch long piece of green ginger and a half dozen pods of garlic. Do the same with the chillies. Oh, yes, cut only two or three. Keep these all separately. Get a small bowl, and lets now mix the powdered spices. Put in three table-spoons of chilly powder, 1 tablespoon full of haldi powder, 1 tablespoon full of jerra, 1 tablespoon of garam masala, and 1 teaspoon of pepper. Mix these dry, and then add half a cupfull of vinegar and keep on stirring until it forms a nice paste. Add a little water if the paste becomes too thick.

And now to phase three: Is the meat cooler now? Keep the stock and lets dice the meat

into small bits and do the liver until last. Now the frying, that's a tricky job, are you wearing your old shirt, what you need is a suit of armour, but never mind now. Fry the cut meat into portions, do not overfill the pan and keep on turning it while on the fire. Ah! is it nice and crispy? Is the frying all done? Collect some of the oil, we will need it. Don't fry the liver.

Lastly, the important phase four: Ah, using the oil collected, fry those onions in that large ten inch sauce pan, let it brown, add to it, your chopped garlic, green ginger and green chillies and stir them well on not too high a fire. Now start adding the meat slowly and keep stirring, and now the liver. Get the paste now and pour it in, and give it a good stir. Is it mixed well? Where is that stock? Add two pints of this to the mixture. Let's taste it. Cor Blimey! it's hot and raw, but never mind we need some salt now. I suppose two teaspoons will be enough, we can add some more later if necessary. O.K. stick the lid on and let it steam slowly for a couple of hours. It won't be ready for eating today. Let it cool and tomorrow it should be seasoned sufficiently. Warm it on a slow fire and let it steam for about an hour. Ah! We'll have a grand feast of this tomorrow with pulao. This should be enough for more than eight of us.



SORPATEL IS SERVED!

**Editor's Note:** Let's hope this recipe produces tasty results. Perhaps it could be improved on and further tips from experienced readers will be welcome. Sorpatel can be deep frozen, but when required it should be allowed to thaw completely, this could take about 24 hours. It should then be heated in a warm oven before serving.

If things go wrong whilst cooking, don't 'phone me. I am only experienced in judging the end results.

For the effort involved, it is worth while cooking in bulk. This would serve for about a week, but must be warmed regularly and stored in a cool place. If you still find you have too much in hand, our Committee members would be pleased to come to help you along!