



JADOH

Cook Time	20
Prep Time	5
Serves	4-6



Ingredients

Hill rice or any short-grained rice (preferably red rice)	2 cups
Fresh pork	300 gm
Medium-sized onion (chopped)	1
Ginger paste	2 teaspoon
BMC Turmeric Powder (Haldi Powder)	½ tSP

BMC Black Pepper Powder	1 tsp
BMC Coriander Powder (Dhania Powder)	¾th tsp
Bay leaves	2
Salt	To taste

Preparation

Step 1

Wash rice thoroughly and drain. Chop the pork into small (1-1.5-inch) cubes, to make them easier to cook.

Step 2

Heat a flat pan without oil, and put the pork pieces in it, as the the pork fat would be enough to cook it

Step 3

Once the fatty bits melt, add the chopped onion, ginger paste, BMC Turmeric Powder (Haldi Powder), BM Coriander Powder (Dhania

Powder) and BMC Black Pepper Powder. Let the spices cook until they separate from the fat.

Step 4

Burn the tips of the bay leaves and drop these in the pan (traditional way), or fry the bay leaves.

Step 5

Fry the pork mixed with the spices well. Add rice and fry for a few minutes. Mix all the spices, meat, and rice well until the rice looks evenly yellow from the turmeric. Add salt and four cups of warm water.

Step 6

Cover and put on simmer. If the water evaporates before the the pork or rice is cooked, add some more warm water and let it simmer until the water evaporates.

Step 7

Garnish with cilantro and serve with fermented soya paste (Tungrymbai) and Dohneiong (pork with sesame seeds). Serve hot.