ANGOSTURA® Cocoa Bitters Spiced Pork

INGREDIENTS

2 lbs pork shoulder, cut into 1 ½-inch cubes 2 tsp salt 1 tsp black pepper 1 cup minced green seasoning ¼ cup chadon beni ¼ cup vegetable oil 3 tbsp garam masala 2 tbsp geera powder 1 tbsp cocoa powder 2 tbsp ANGOSTURA® cocoa bitters ½ cup dark rum ½ cup water Pepper sauce to taste

2 tsp salt

2 tsp black pepper

1 cup minced green seasoning

¼ cup chadon beni

¼ cup vegetable oil

3 tbsp garam masala

2 tbsp geera powder

1 tbsp cocoa powder

2 tbsp ANGOSTURA® cocoa bitters

½ cup dark rum

½ cup water

Pepper sauce to taste

METHOD

Season the pork with salt and black pepper, green seasoning, chadon beni and 1 tbsp of garam masala. Leave to marinate for a few hours or overnight.

In a medium-sized sauté pan, heat vegetable oil, add the pork and its seasonings, then stir for a few minutes to combine.

Add the remainder of the garam masala and mix again for 2 minutes.

Add the water and rum, lower the heat and leave the pork to simmer for 30 to 45 minutes, until it is soft and tender. Keep an eye on the pork, stirring occasionally to make sure it doesn't dry out. If it does, add a little bit more water.

When the pork is soft, add the pepper sauce, geera and cocoa bitters, and mix thoroughly. Cook together for a few minutes, then serve.

Recipe by Kevin Cavilla