

## Ginger Pork and Butternut Squash

1 pound of pork (I used pork shoulder, but pork steak would be fine)  
1 knob of fresh ginger about 1 inch long, chopped fine  
4 cloves of garlic, chopped  
1 butternut squash, peeled, gutted, and diced 3/4" chunks  
1 cup (approximate) chicken stock  
1/2 cup coconut milk  
1 teaspoon cinnamon  
1 teaspoon clove  
1/2 teaspoon [kala jeera](#)  
1/2 teaspoon [charnushka](#)  
2 teaspoons cardamom  
1 tablespoon [vindaloo seasoning](#)

Slice the pork into 1" chunks and remove any obvious gristle or fat. Brown the pork in a skillet with some canola oil in it.

Add the ginger, garlic, cinnamon, clove, cardamom, kala jeera, and charnushka. Saute over medium heat for a few minutes and then add enough chicken stock to surround but not cover the pork. Add the squash. Bring the heat back to a vigorous simmer and then cover the pan and turn the heat to medium low. Allow this to cook for 30 - 40 minutes. Stir it every so often.

After about 30 minutes check the meat to see if it is tender, if so then uncover, raise the heat and allow some of the liquid to cook off. Start the rice. Taste for salt and adjust accordingly. Add the vindaloo seasoning and the coconut milk and stir gently to combine. when the rice is cooked serve.