

FRIED PORK IN WINE (afelia)



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Ingredients (serves 5)

1 kg pork
1 cup red wine
2 tbs coriander, crushed
1/2 cup oil
salt, pepper

Preparation

1. Cut the meat into small pieces and marinate in the red wine and coriander overnight.
2. Drain and reserve the marinade.
3. Heat the oil and fry the meat on a low heat until slightly brown.
4. Add the marinade, salt, pepper and some water.
5. Cover the pan and simmer until the meat is tender.
6. Serve with fried potatoes or burghul pilaf.

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