



Ingredients

Quantity:	Measure:	Ingredients:	Description:
25	Nos	Lime (fresh)	Yellow L
1	Teacup	Vinegar	little for grinding
2	Teaspoon	Jeera/Cumin Seeds	Grind in little vin
2	Teaspoon	Turmeric Powder	Grind in little vin
Half	Teaspoon	Methi - Fenugreek	Grind in little vin
2	Tablespoon	Mustard Seed	Grind in little vin
3	Pods (whole)	Garlic	Grind in little vin
3	Bits	Ginger	Grind in little vin
Half	Bottle	Sweet Oil	For frying masala
1	Bundles	Curry Leaves	Fry in sweet oil
20	Medium	Chillies Green	Fry in sweet oil
500	Grammes	Sugar	Mix with pickle
1	Salt-Spoon	Salt	Mix with pickle

Method

Cut limes, put salt and keep overnight.

Masala

Next day, grind jeera, turmeric/Haldi and roasted methi, in a little vinegar. Then add mustard seeds and grind a little, and lastly, grind garlic and ginger. When done, remove and wash the mixer with diluted vinegar.

Preparation:

Heat the sweet oil in a vessel, large enough to hold the pickle. When hot, add curry leaves and fry till they change colour and then add the masala and fry it.

Let it cook for a little while, then add green chillies cut into slices. Add sugar, vinegar, with vinegar water used for washing the mixer, limes etc. Check the taste, and adjust it to yours.

Boil for half an hour on slow fire.