

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	400	Grams	Chillies Green	Cut and
100		Grams	Tamarind	Squeeze juice
1		Teaspoon	Mustard Seed	Grind in vinegar
12		Large	Chillies Red Dry	Grind in vinegar
2		Inch	Ginger	Cut and mince
1		Inch	Turmeric/Haldi	Grind in vinegar
4		Pods (whole)	Garlic	Cut and mince
1		Bottle	Vinegar	For grinding
1		Teacup	Salt	To boil
200		Grams	Sugar	To mix
750		ML.	Sweet Oil	Gingely, or mus
1		Bunch	Curry Leaves	To fry in oil

Method

Clean and cut the green chillies, ginger and garlic into small bits.

In two cups of water, boil the salt till it forms crystals. In one cup of this salt water, soak the tamarind, and when soft, squeeze out the salted tamarind juice.

Grind the masala in some vinegar. Wash the mixer with salt water, and keep the masala water aside.

Put sweet oil in a vessel, and heat it. When hot, fry the curry leaves. When the leaves are brown, add ground masala and fry well. Add the masala water and boil. Add sugar and

tamarind juice. Allow the mixture to thicken.

Add the minced green chillies, ginger and garlic and boil for 15 minutes.
Keep down and allow it to cool, and then store it in pickle jars.