

Ingredients

Quantity:	Measure:	Ingredients:	Description:
Half	Kilogram	Thendlin	Clean and
Half	Kilogram	Carrots	Clean and cut
Half	Kilogram	Chowli Beans/Alsande Sangoli	Clean and cut
500	Grammes	Papaya Raw (Green)	Clean and cut
1/2	Teacup	Salt	Powdered to sp
2	Teacup	Salt	Make a solution
2	Teacup	Water	
1	Bottle	Vinegar	
10	Medium	Chillies Green	Minced Masala
2	Inch	Ginger	Minced Masala
3	Pods (whole)	Garlic	Minced Masala
A	Little	Mustard Seed	

Method

Clean and cut the vegetables.

In a wooden bowl put a layer of these vegetables, and sprinkle the powdered salt over them, and again layer another lot of vegetables and pour salt over it, and so on, till all the vegetables have been used. Place a thali over it, and place a weight, like a grind stone or something that is quite heavy. Leave it for 24 hours. Remove the vegetables from the brine, and discard it. Dry the vegetables in the sun for two hours.

Boil 2 cups of salt in 2 cups of water, and continue till the salt becomes forming crystals. Then add one bottle of vinegar and the minced masala, and boil for ten minutes. Keep it down,

and allow it to cool well.

Put the vegetables in a jar, and pour this salted and vinegar liquid with its contents over it till the top, and the vegetables are immersed in it. You may add to it, some husked mustard.

Similarly other vegetables as cucumber, cauliflower, radish etc can be pickled.