

| Ingredients | | | | |
|-------------|-----------|--------------|------------------------------------|-------------------------|
| | Quantity: | Measure: | Ingredients: | Description: |
| | 250 | ML. | Vinegar | |
| 250 | | Grammes | Chillies Red Bedki (short variety) | Roast |
| 1 | | Tablespoon | Dhal, Chana | Roast |
| 1 | | Tablespoon | Dhal, Moong | Roast |
| 1 | | Tablespoon | Jeera/Cumin Seeds | Roast |
| 3/4 | | Tablespoon | Methi - Fenugreek | Roast |
| 2 | | Tablespoon | Mustard Seed | Roast |
| 1 | | Teaspoon | Pepper Corns | Roast |
| 2 | | Tablespoon | Teel. (Sesame Seeds) | Roast |
| 1 | | Liter | Vinegar | boil masala |
| 6 | | Pods (whole) | Garlic | For Boiling in Vinegar |
| 3 | | Inch | Ginger | For Boiling in Vinegar |
| 50 | | Medium | Chillies Green | For Boiling in Vinegar |
| Half | | Kilogram | Chilly Powder, Red | For Mixing with Vinegar |
| 1 | | Tablespoon | Turmeric Powder | For Mixing with Vinegar |
| 250 | | ML. | Sweet Oil | for tempering |
| 2 | | Bunch | Curry Leaves | For tempering |
| Method | | | | |

1. Roast the masala, and grind the roasted masala in 250 ml vinegar.
2. Mince green chillies, ginger, and garlic .
3. In liter of vinegar, boil the minced masala, then add the roasted masala, and chilly powder and turmeric powder and stir. When done, put the stove off.
4. Heat 250 ml sweet oil, and fry curry leaves, and add it to the masala after it is cooled

Add vinegar, salt etc, to get the best taste. Preserve as pickle.

Quantities may be reduced proportionately.