



Ingredients

Quantity:	Measure:	Ingredients:	Description:
25	units	Lime (fresh)	Yellow L
1	Teacup	Vinegar	For grinding ma
2	Teaspoon	Jeera/Cumin Seeds	Grind Masala
0.5	Teaspoon	Methi - Fenugreek	roasted - Grind
2	Bits	Turmeric/Haldi	Grind Masala
3	Bits	Ginger	Add to masala a
3	Pods (whole)	Garlic	Add to masala a
2	Tablespoon	Mustard Seed	Add to masala a
0.5	Bottle	Sweet Oil	heat
1	Bundles	Curry Leaves	add
450	Grammes	Sugar	add
20	Medium	Chillies Green	Medium size
1	Salt-Spoon	Salt	

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.