

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	50	Nos	Lime (fresh)	
100		Grammes	Chillies Red Dry	Without seeds
3		Bits	Ginger	
3		Pods (whole)	Garlic	
3		Sticks	Cinnamon	
10		Nos	Cloves (spice)	
1		Teacup	Vinegar	
250		Grammes	Plums	
1.350		Grammes	Sugar	
3		Tablespoon	Salt	or to taste.

Method

Cut the limes in bits, and remove all the seeds.

Grind the masala (Red Chillies, ginger, garlic, cinnamon,) in vinegar . Remove the seeds from the chillies, before grinding. The seeds give pungency and the skin gives the colour and little pungency.

Add sugar and salt, and keep aside. Add the masala to the lime bits. Mix well and keep on fire. Add plums, sugar, salt, vinegar to taste and boil for 15 minutes.