

Ingredients

Quantity	Measure	Ingredients	Description
1	Tablespoon	Asafetida (Hing)	
5	Tablespoon	Chilly Powder, Red	or pepper and g
30	Nos	Lime (fresh)	Medium size
250	Grammes	Salt	
1	Kilogram	Sugar	

Method

Wash the limes and dry completely. Cut each, into 8 small pieces, and mix with all the masala.

Put the mixed pickle in the sun for 21 days. The sugar melts and becomes a fine pickle.