

### Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Kilogram	Chillies Green	Stems removed
2		Tablespoon	Jeera/Cumin Seeds	To be pounded
1		Teaspoon	Aam-Chur (sour mango powder)	To be pounded
2		Teaspoon	Salt - Crystals	To be pounded
1		Teaspoon	Turmeric Powder	To be pounded
2		Teacup	Cooking Oil	
3		Pods (whole)	Garlic	to be sliced
A		Little	Vinegar	to taste
A		Little	Sugar	to taste
A		Little	Salt	to taste

### Method

Remove the stems and wash the chillies. Pound the jeera, aamchurn, turmeric and salt together, and mix it with the chillies.

In a large enough vessel, pour oil and when heated, add the sliced garlic and fry till it turns brown. Then add the green chilly mixture, in it and fry.

Add vinegar, sugar and additional salt if required according to taste.

Cook well. When cooled, store in bottles.