

Ingredients

Quantity:	Measure:	Ingredients:	Description:
5	Kilogram	Brinjals - black shiny	Large sized
3	Teacup	Vinegar	Some for grinding
2	Tablespoon	Salt	Sprinkle
400	Grammes	Garlic	For grinding in v
200	Grammes	Chilly Powder, Red	For grinding in v
2	Teaspoon	Turmeric Powder	For grinding in v
6	Teaspoon	Mustard Seed	For grinding in v
6	Teaspoon	Jeera/Cumin Seeds	For grinding in v
4	Teaspoon	Methi - Fenugreek	For grinding in v
1, 1/2	Liter	Sweet Oil	
225	Grammes	Garlic	Finely minced
100	Grammes	Ginger	Finely minced
100	Grammes	Chillies Green	Slit in fours
a	Few	Curry Leaves	Fry
Half	Teacup	Sugar	to taste
	As Required	Salt	to taste

Method

Wash and wipe the brinjals dry and then remove the calyx and cut the brinjals into one inch cubes, by slicing them vertically first. Sprinkle salt on the cut cubes, and whisk them so that

the salt gets evenly applied to the cubes. Then dry them in the sun, for 3 to 4 hours. Fry the brinjal pieces slightly in oil.

Grind in a little vinegar, the garlic, red chillies, turmeric, mustard seeds, jeera and make into a fine paste and keep aside.

Heat the sweet oil in a vessel large enough to hold the pickle, and fry the finely sliced garlic, ginger, and green chillies slit in four, and also the curry leaves. Then fry on a low flame, add the ground masala. When the masala has fried, add brinjals and fry them in the masala and sweet oil. Gradually add the remaining vinegar till you get the desired taste. Add sugar and a little salt to taste and continue simmering till the masala is absorbed by the brinjals. Put the stove off, and allow to cool and then bottom the pickle.