

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	12	Medium	Mango - Raw	
1		Tablespoon	Mustard Seed	
4		Tablespoon	Fenugreek - Methi	
1/3		Tablespoon	Turmeric Powder	
2		Tablespoon	Chilly Powder, Red	
1/4		Teaspoon	Asafetida (Hing)	
		As Required	Salt	to taste
1/4		Teacup	Chana, whole (Kabuli Chana)	
2		Teacup	Mustard Oil	

Method

- # Take raw and sour mangoes, Wash them and then wipe them completely with a dry cloth. Cut them into medium size pieces with seeds.
- # Spread the pieces on the mat and dry them in the sun for two days.
- # Make a paste by grinding the mustard seeds, fenugreek seeds, turmeric powder, red chilli powder, asafoetida and salt in a grinder.
- # Add this paste to the mango pieces and mix well.
- # Add the kabuli chana and mix.
- # Heat one cup of mustard oil, and cool it. Put the pickle mixture in it and blend.
- # Now put the pickle in the porcelain jar. Cover it and tie it with a cloth. Do not shake it for first two days. After that shake it well.
- # Add a little more heated and cooled, mustard oil to cover the mixture, so that the pickle does not spoil. Pickle gets ready to use in 2 or 3 weeks.

