

## **GARLIC PICKLE**

<b>Ingredient</b>	<b>Quantity</b>	<b>Unit</b>
Peeled garlic	1	Kg
Ajwain	40	Grams
Methi	50	Grams
Jeera	25	Grams
Coriander seeds	20	Grams
Deji chili powder	40	Grams
Turmeric powder	20	Grams
Salt	120	Grams
Mustard oil	1	Ltrs
Kalonji	40	Grams

### **Method:**

1. In a bowl, add the garlic and rub salt, degi chili and turmeric onto it.
2. Let it rest overnight so that it leaves water.
3. Remove the excess water and place in a bowl.
4. Put all the spices over it.
5. Smoke the mustard oil and pour on top.
6. Now place in an airtight container for 3 weeks and keep in the sun.