

## **GREEN CHILLI PICKLE**

<b>Ingredient</b>	<b>Quantity</b>	<b>Unit</b>
Green Chillies	1	Kg
Mustard Seeds	40	Grams
Asafoetida	25	MI
Sugar	20	Grams
Turmeric powder	20	Grams
Salt	120	Grams
Mustard oil	1	Ltrs
Black Pepper Powder	40	Grams

### **Method:**

1. In a bowl, add the chillies and rub salt and sugar onto it.
2. Let it rest for 1 hour so that it leaves water.
3. Remove the excess water and place in a bowl.
4. Add the turmeric powder, asafetida and black pepper.
5. Add the mustard oil.
6. Now place in an airtight container for 2 weeks and keep in the sun.