

JACKFRUIT PICKLE

Ingredient	Quantity	Unit
Jackfruit	1	Kg
Fennel seeds	50	Grams
Methi	50	Grams
Jeera	25	Grams
Kalonji	20	Grams
Red chili powder	30	Grams
Turmeric powder	20	Grams
Salt	120	Grams
Mustard oil	1.25	Ltrs

Method:

1. Cut the jackfruit into small pieces and rub salt and turmeric onto it.
2. Now heat 1 ltr of mustard oil and deep fry the jackfruit till cooked.
3. Now in a big bowl, place the jackfruit and put all the spices over it.
4. Smoke the remaining 250 ml of mustard oil and pour on top.
5. Now place in an airtight container for 4 weeks and keep in the sun.