

KARONDA PICKLE

Ingredient	Quantity	Unit
Karonda	1	Kg
Kalonji	40	Grams
Asafoetida (Hing)	20	Grams
Fennel	30	Grams
Degi chili powder	40	Grams
Turmeric powder	20	Grams
Salt	120	Grams
Mustard oil	1.20	Ltrs
Methi Seeds	15	Grams
Mustard Seeds	25	Grams

Method:

1. De-seed the karondas and let it dry in the sun for a day..
2. Roast the whole spices and crush them using a mortar and pestle.
3. Now in a big bowl, place the karondas and put the crushed and powdered spices on top.
4. Smoke the mustard oil and let it cool down till it's warm.
5. Now, pour the warm oil on top and mix.
6. Now place in an airtight container for 3 weeks and keep in the sun.