

MANGO PICKLE

Ingredient	Quantity	Unit
Raw Mango	1	Kg
Ajwain	40	Grams
Methi	50	Grams
Jeera	25	Grams
Coriander seeds	20	Grams
Degi chili powder	40	Grams
Turmeric powder	20	Grams
Salt	120	Grams
Mustard oil	1	Ltrs
Kalonji	40	Grams

Method:

1. Cut the mango into small pieces 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.