

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Bimblin	Wash and dry
2	Teacup	Water	Boil
1/2	Teacup	Salt	Powdered or 1 t
50	Grammes	Chillies Kashmir	Roast and Grind
50	Grammes	Chillies Red Dry	Roast and Grind
100	Grammes	Mustard Seed	Roast and Grind

Method

Wash and dry bimblins and cut. Boil water with salt till it reduces to 3/4 quantity. After it has cooled, use it to grind the chillies and mustard which have been previously roasted. Mix this masala with the bimblins. Add more of the salt water to coat all the bimblins. Keeps fresh for a long time.

Bimblin are a sour gerkin shaped fruit. It is used to give sour taste to curries, like kokum, tamarind etc.