



Ingredients

Quantity:	Measure:	Ingredients:	Description:
Half	Kilogram	Papaya	To be peeled
Half	Kilogram	Thendlin	To be cut and dried
1	Kilogram	Carrots	To be scraped, washed and dried
Half	Kilogram	Chowli Beans/Alsande/Santol	To be cleaned, cut and dried
250	nos	Chillies Kashmir	Roast & Grind in a mortar
1	Tablespoon	Jeera/Cumin Seeds	Roast & Grind in a mortar
2	Tablespoon	Mustard Seed	Roast & Grind in a mortar
1	Tablespoon	Turmeric Powder	Roast & Grind in a mortar
3/4	Tablespoon	Methi - Fenugreek	Roast & Grind in a mortar
2	Tablespoon	Teel. (Sesame Seeds)	Roast & Grind in a mortar
1	Teaspoon	Pepper Corns	Roast & Grind in a mortar
1	Tablespoon	Dhal, Chana	Roast & Grind in a mortar
1	Tablespoon	Dhal, Moong	Roast & Grind in a mortar
1250	ML.	Vinegar	For boiling vegetables
50	Medium	Chillies Green	For Boiling in Vinegar
3	Inch	Ginger	For Boiling in Vinegar

6	Pods (whole)	Garlic	For Boiling in Vi
Half	Kilogram	Chilly Powder, Red	For Mixing with
250	nos	Sweet Oil	For frying
2	Bunch	Curry Leaves	For seasoning.

Method

1. Cut into strips, and salt for three days, under weight, in a stainless steel vessel, or big ceramic bowl. After three days, squeeze out the brine, and dry them in the hot sun, for three more days.. Six kilograms of vegetables will dry up to a weight of about 900 grams.

2. Roast the masala, and grind the roasted masala in vinegar.

3. Mince green chillies, ginger, and garlic .

4. In One and a quarter bottle of vinegar, boil the minced masala, then add the roasted masala, and chilly powder and stir. When done, put the stove off.

5. After the masala has cooled, and add cut vegetables to the masala.

6. Heat 250 grams of sweet oil, and fry curry leaves, and when cooled add it to the pickle.

Add vinegar, salt etc, to get the best taste. Preserve as pickle.