

Ingredients

Quantity:	Measure:	Ingredients:	Description:
250	ML.	Vinegar	
250	Grammes	Chillies Red Bedki (short variety)	Roast
1	Tablespoon	Dhal, Chana	Roast
1	Tablespoon	Dhal, Moong	Roast
1	Tablespoon	Jeera/Cumin Seeds	Roast
3/4	Tablespoon	Methi - Fenugreek	Roast
2	Tablespoon	Mustard Seed	Roast
1	Teaspoon	Pepper Corns	Roast
2	Tablespoon	Teel. (Sesame Seeds)	Roast
1	Liter	Vinegar	boil masala
6	Pods (whole)	Garlic	For Boiling in Vinegar
3	Inch	Ginger	For Boiling in Vinegar
50	Medium	Chillies Green	For Boiling in Vinegar
Half	Kilogram	Chilly Powder, Red	For Mixing with Vinegar
1	Tablespoon	Turmeric Powder	For Mixing with Vinegar
250	ML.	Sweet Oil	for tempering
2	Bunch	Curry Leaves	For tempering

Method

1. Roast the masala, and grind the roasted masala in 250 ml vinegar.
2. Mince green chillies, ginger, and garlic .
3. In liter of vinegar, boil the minced masala, then add the roasted masala, and chilly powder and turmeric powder and stir. When done, put the stove off.
4. Heat 250 ml sweet oil, and fry curry leaves, and add it to the masala after it is cooled

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

Quantities may be reduced proportionately.