



Ingredients

Quantity:	Measure:	Ingredients:	Description:
12	units	Mango	fleshy and
4	Teacup	Salt	powdered salt
200	Grammes	Garlic	minced masala
200	Grammes	Ginger	minced masala
100	Grammes	Chillies Green	minced masala
2	Teacup	Salt	Boiled in 4 cups
Half	Bottle	Vinegar	
100	Grammes	Chillies Red Dry	dry and powder
A	Little	Turmeric/Haldi	dry and powder
Half	Tablespoon	Mustard Seed	dry and powder
Half	Tablespoon	Asafetida (Hing)	dry and powder
Half	Bottle	Sweet Oil	for tempering
A	Few	Curry Leaves	cut in bits - for t
1	Teaspoon	Mustard Seed	for tempering

Method

1. Remove a thin layer of the skin. Then make thick slices of the mango, touching the seed.
2. From these slices, make very small cubes of mince.
3. Make 2 cups of powdered salt, and rub it into the minced mango pieces.
4. Place the pieces in a wooden vessel, with a lid, and a heavy weight for pressure.
5. Next day, remove the minced pieces from the brine, squeeze all water, and keep aside, for drying.
6. Make a minced masala from, garlic, ginger and green chillies.
7. Boil 2 cups of salt, in 4 cups of water. Boil for half an hour, till salt crystals begin to form.
8. Add the vinegar to the boiling salt water.

Powder Masala:

Powder red chillies, turmeric and mustard seeds with asafetida - hing.

10. Add the powdered masala to the vinegar and salt solution. When cool, add the mango pieces.

11 Temper with sweet oil bits of curry leaves and mustard. Put this into the pickle. When cool, bottle the pickle.