

**Ingredients**

	Quantity:	Measure:	Ingredients:	Description:
	2 - 3	Nos	Beetroots	
10		Medium	Chillies Green	
1/4		Teaspoon	Methi - Fenugreek	
1/4		Teaspoon	Mustard Seed	
1		Teaspoon	Asafetida (Hing)	
2		Tablespoon	Cooking Oil	
		As Required	Chilly Powder, Red	to taste
2		Tablespoon	Vinegar	
		As Required	Salt	to taste

**Method**

- 1 Chop the beetroots and chillies into small pieces and rub the pieces evenly with salt.
  - 2 Fry fenugreek seeds and mustard seeds in oil taken in a pan, allow cooling and then make a powder of it by grinding .
  - 3 Mix asafetida and chilly powder with the above powder.
  - 4 Heat oil in pan and remove from the flame.
  - 5 Put the prepared mixture in oil.
  - 6 Add beetroots and chillies also.
  - 7 Keep it in a bottle containing vinegar and sprinkle salt.
- Beetroot Pickle is ready.