

Ingredients

Quantity:	Measure:	Ingredients:	Description:
2	Teacup	Water	for boiling
1, 1/2	Teacup	Salt	for salting veget
Half	Kilogram	Thendlin	Cut in small bits
Half	Kilogram	Carrots	Cut in small bits
Half	Kilogram	Papaya Raw (Green)	Green Cut in sm
1	Bottle	Vinegar	For grinding
200	Grammes	Chillies Kashmir	dry red chillies -
25	Grammes	Jeera/Cumin Seeds	roast and grind
25	Grammes	Mustard Seed	roast and grind
25	Grammes	Turmeric Powder	roast and grind
Half	Kilogram	Sweet Oil	Teel oil.
A	Few	Curry Leaves	
1	Teaspoon	Asafetida (Hing)	Asafetida.

Method

Description:

Cut the vegetables in small bits - salt in 1, 1/2 cup salt. Place them in a vessel, and keep a weight over it for one day. The next day, remove them from the brine, and dry them for 2 days in the sun.

Broil (roast on a thawa), and grind the masala in vinegar.

Boil one and a half cup of salt in two cups of water for half an hour, then add the vinegar, and

boil for just a few minutes. Keep it down.

Mix the ground masala and the vegetables in the salt and vinegar water.

Heat the sweet oil, and fry the curry leaves and asafetida. Put it in the pickle. Bottle the pickle, when it is cool.