

Ingredients

| Quantity | Measure | Ingredients | Description |
|----------|------------|--------------------|-----------------|
| 1 | Tablespoon | Asafetida (Hing) | |
| 5 | Tablespoon | Chilly Powder, Red | or pepper and g |
| 30 | Nos | Lime (fresh) | Medium size |
| 250 | Grammes | Salt | |
| 1 | Kilogram | Sugar | |

Method

Wash the limes and dry completely. Cut each, into 8 small pieces, and mix with all the masala.

Put the mixed pickle in the sun for 21 days. The sugar melts and becomes a fine pickle.