

Ingredients

	Quantity:	Measure:	Ingredients:	Descrip
	12	Medium	Mango - Raw	
1		Tablespoon	Mustard Seed	
4		Tablespoon	Fenugreek - Methi	
1/3		Tablespoon	Turmeric Powder	
2		Tablespoon	Chilly Powder, Red	
1/4		Teaspoon	Asafetida (Hing)	
		As Required	Salt	to taste
1/4		Teacup	Chana, whole (Kabuli Chana)	
2		Teacup	Mustard Oil	

Method

Take raw and sour mangoes, Wash them and then wipe them completely with a dry cloth. Cut them into medium size pieces with seeds.

Spread the pieces on the mat and dry them in the sun for two days.

Make a paste by grinding the mustard seeds, fenugreek seeds, turmeric powder, red chilli powder, asafoetida and salt in a grinder.

Add this paste to the mango pieces and mix well.

Add the kabuli chana and mix.

Heat one cup of mustard oil, and cool it. Put the pickle mixture in it and blend.

Now put the pickle in the porcelain jar. Cover it and tie it with a cloth. Do not shake it for first two days. After that shake it well.

Add a little more heated and cooled, mustard oil to cover the mixture, so that the pickle does not spoil. Pickle gets ready to use in 2 or 3 weeks.

