

Recipe

Kairee Panha (Raw Mango Sherbat)

By

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Ingredients

- Raw Mango
- Sugar -4 tbsp
- Salt –to taste
- Cardamom powder -½ Tsp

Preparation

1. Wash and boil the raw mango till properly cooked
2. Allow it to cool and remove the peel of the raw mango.
3. Now, remove the pulp of the mango and blenderize it.
4. Add the salt, sugar and cardamom powder, and dilute it with cold water to form a thin consistency.
5. Serve cold.

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Hare Rama Hare Rama Rama Rama Hare Hare**