

## Recipe

### Bijora Pickle

By

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## Ingredients

- Bijora(Star Fruit) - 5 Kilo
- Salt – 1 ½ kilo
- Turmeric powder - 2 tbsp
- Brown sugar -1 ½ kilo
- Mustard seeds -1 ½ kilo
- Sugarcane juice -1 Cup

## Preparation

1. Boil bijora in a pot, till they are fully cooked.
2. Cut them into long pieces.
3. Coat the pieces with salt and keep aside.
4. Next day, remove from the salt water, and dry those in a pot take mustard seeds powder, brown sugar and turmeric powder.
5. Mix bijora with this mixture.
6. Fill them in the glass jar, after 24 hours add 1 cup sugarcane juice.
7. The pickle is ready after 8-10 days.

## Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare