

Recipe

Brown Sugar Mango Pickle

By

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Ingredients

- Raw mango pickle seeds powder - 10 medium sized.
- Grams mustard - 150gms.
- Coriander seeds powder – 150gms
- Fennel seeds - 1 tsp.
- Salt – as required
- Turmeric powder - 2-tsp.
- Red chili powder - 2-3 tbsp.
- Brown sugar - 1 ½ Cup.
- (2-3 whole red chili, dry dates, gundha)

Preparation

1. Wash and dry raw mango. Cut it into pieces.
2. Take a pot, add raw mango pieces, mix salt and turmeric powder.
3. Stir in between for 2 days. Remove and dry on the cloth.
4. Raw mango pieces 2 cup take 1½ cup brown sugar.
5. Roast mustard seeds powder and dry coriander seeds powder in a little oil.
6. In a pot take raw mango pieces.
7. Mix brown sugar. Add mustard seeds powder, dry coriander seeds powder, fennel seeds and red chili powder and mix well.
8. Cover the pot. Keep for 4 to 5 days till the brown sugar dissolves.
9. Fill it in the jar.

Serves

2 Persons.

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