

Recipe

Chili Mustard Pickle

By

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Ingredients

- 250g fresh thick chilies chopped (2 inch)
- 100g rai dal
- 100g salt (adjust as per taste)
- 1 Tbsp lemon juice
- 1 Tsp turmeric
- ½ Tsp asafoetida (Hing)
- Oil

Preparation

Wash and wipe the chilies thoroughly. Remove the tops and slit each chili lengthwise. Tap to remove any excess seeds.

Mix together the salt, rai dal, asafoetida, turmeric and oil.

Fill this mixture into the chilies and place them in a jar. Top with any remaining mixture.

Add the lemon juice and shake the bottle well. Store for at least one day before serving.

Offer it to Krishna and serve it as an accompaniment to any meal

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**Hare Krishna Hare Krishna Krishna Krishna Hare Hare
Hare Rama Hare Rama Rama Rama Hare Hare**