

Recipe

Chilli Pickle

By

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Ingredients

- Green chilies – 1 Kilo.
- Turmeric powder -25 gms.
- Mustard seeds powder -150 gms.
- Salt – as required.
- Oil -200 gms.

Preparation

1. Wash and dry green chilies.
2. Cut the chilies on one side.
3. Mix salt, turmeric powder, mustard seeds and oil. Fill this masala in each chili.
4. Fill them in a jar.
5. Add lemon juice.
6. The pickle is ready to serve.

Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**