

Recipe

Goondha Pickle

By

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Ingredients

- Goondha -1 Kilo.
- Sambhar masala -1 Kilo.
- Rajapuri raw mango -1 Kilo.
- Oil - 1 litre.
- Salt – as required.

Preparation

1. Wash and dry raw mango.
2. Chop it into pieces.
3. In a pot take mango pieces, salt and turmeric powder.
4. Keep stirring in between for 2-3 days.
5. Remove and dry on the cloth.
6. Wash and dry goondha.
7. Break and remove seeds from the goondha.
8. Put them in raw mango water for 24 hours.
9. Remove and squeeze water and then dry on the cloth.
10. Fill sambhar masala in the goondha by pressing.
11. Take a jar and spread sambhar masala.
12. Over it put goondha and raw mango pieces.
13. Spread sambhar masala.
14. Repeat till all the raw mango pieces and goondha are filled in the jar.
15. Cover a layer with sambhar masala. Press the pickle daily.
16. On the third day pour oil, which is already heated and cooled. 2-3 inch above the pickle

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Hare Rama Hare Rama Rama Rama Hare Hare**