

Recipe

Lemon Pickle

By

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Ingredients

- 500g Lemon
- 100g Salt
- 1 Tbsp Turmeric
- 500g Jaggery grated
- 100g Sugar
- 1 Tbsp Red chili powder (adjust as per taste)
- 1 Tbsp Asafoetida (For ekadashi use ekadashi hing)

Preparation

Wash and wipe all lemons. Cut lemons into 8 pieces. Take salt, turmeric and lemons pieces and mix it properly. Then fill up in jar. Stir up jar every day.

After 15 days add jaggery, sugar and red chili powder into the jar and mix it properly. Stir up jar every day until the jaggery melt. When jaggery melt pickle is ready.

Serves

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