

## Recipe

### Lemon skin Pickle

## By

Bhaktin Archana



## Ingredients

- Lemon skin - 24
- Sugar - 200 gms
- Garam masala - 2 tbsp.
- Red chili powder - 4 tbsp.
- Asafetida - 1tsp
- Salt – as required.

## Preparation

1. Take lemon skin, (lemon juice has been taken out), chop them into pieces.
  2. Take it in a steel pot. Boil water and add lemon skin pieces. When they are cooked, remove and dry the pieces on the cloth.
  3. Take sugar in a pot, add water and boil.
  4. Make the syrup to 2-tar.
  5. Add lemon pieces and when the lemon pieces swell, remove from the gas and mix garam masala, salt, red chili powder and asafetida. Fill in the jar.
  6. The pickle can be used from the next day.
- Note: For 2 cup of pieces take 3½ cup of sugar

[www.iskcondesiretree.com](http://www.iskcondesiretree.com)

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