

## Recipe

### Punjabi Raw Mango Pickle

## By

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## Ingredients

- Raw mango - 2-½ kilo
- Turmeric powder - 75 gms.
- Fennel seeds - 200 gms.
- Fenugreek seed - 100 gms.
- Dry - 60 gms.
- Black peppers -30 gms.
- Mustard seeds powder -200 gms.
- Asafetida -10 gms
- Salt – as required.

## Preparation

1. Wash and dry raw mango. Chop it into pieces.
2. Take a pot, add mango pieces, salt, turmeric powder and mix well.
3. Add fennel seeds, fenugreek seed, dry, pepper corn, mustard seeds powder and asafetida. Mix well.
4. Heat mustard seeds oil and cool. Mix with the pickle and stir daily 2-3 times After 8-10 days the pickle is ready then fill in the jar.

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Hare Rama Hare Rama Rama Rama Hare Hare**