

## Recipe

### Raw Mango Tendali Pickle

By

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## Ingredients

- Raw mango – 2 ½ kilo.
- Tendali –1 kilo
- Sambhar masala – 400 gms.
- Salt –as required.
- Turmeric powder – 3 tbsp.
- Oil – as required.

## Preparation

1. Wash and dry raw mango and tendali, cut them into pieces.
2. In a pot take raw mango pieces and tendali pieces and mix turmeric powder and salt.
3. Stir for 2 to 3 days. On the third day dry them on a cloth
4. In a glass jar add sambhar powder and mix tendali and mango pieces.
5. Pour oil, which is already heated and cooled.

Note:You can add sodium benzoate. 1 gram for 1 kilo raw mango. No oil is needed if you add sodium benzoate.

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Hare Rama Hare Rama Rama Rama Hare Hare**