

## Recipe

### Sambhar Mango Pickle

## By

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## Ingredients

- Raw mangoes - 1 kilo.
- Salt -100 gms.
- Turmeric powder – 1 tsp.
- Fenugreek seeds powder – 1 cup.
- Mustard seeds powder – 1 cup.
- Fenugreek seeds – 1 ½
- Red chili powder -2 cup.
- Oil – 100 gms.
- Sambhar – 500 gms.
- Asafetida – 2 tsp.

## For making sambhar:

- Take a frying pan add a little oil and fry fenugreek powder, and mustard seeds powder.
- When it cools mix red chili powder, salt and asafetida.

## Preparation

1. Wash and dry raw mangoes. Cut them into pieces.
2. Take a pot and put raw mango piece and mix salt and turmeric powder.
3. Cover with the lid. Stir daily. Leave for 2 days.
4. Remove the raw mango pieces from the pot and dry on the cloth for 5-6 hours.
5. Soak fenugreek seeds in raw mango water for 5-6 hours.
6. Mix raw mango pieces, sambhar powder and fenugreek seeds.
7. Fill this content in a jar. Leave for 24 hours.
8. Heat oil in a pot and then cool.
9. Pour the oil in the jar, till it is 2-3 inch above the mango pieces.
10. **Note:** You can add 1 grams sodium benzoate. For 1 kilo raw mango, No oil is needed if you add sodium benzoate.

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