

Recipe

Sunder Raw Pickle

By

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Ingredients

- Rajapuri or Alphonso raw mango – 2 ½
- Sugar – 2 ½ kilo
- Salt – as required.
- Turmeric powder – 2 tbsp.

Preparation

1. Wash and peel out raw mango, chop them into pieces.
2. Mix turmeric powder and salt. Stir and leave for 2 days.
3. Stir daily. Squeeze out pieces and dry on the cloth for 5-6 hours.
4. In a pot take sugar and add water and boil till it attain 2-tar.
5. Mix raw mango pieces. When cool mix red chili powder.
6. **Note:** Heat a 1 tsp. Oil and add asafetida and can be mixed with pickle.

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