



Mango Pickle (Sour)



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Ingredients:

- 1 cup split fenugreek seeds (Methins kuria)
- ½ cup salt
- 1 cup pickle red chilli powder (also called Kashmiri chilli powder)
- 1 tbsp. turmeric
- 3 tbsp. oil

- 1 big pickle mango

Method:

Cut mango in pieces. Mix mango pieces and all other ingredients. Keep one day outside. Then the second day, put this in a glass jar and add oil to cover the surface fully in the jar. Keep the Jar in the refrigerator. Use right away or as needed.