

LEMON PICKLE

Ingredients:

Big sized Lemon- 2

Salt-5 to 6tsp

Fenugreek/Methi-1/2tsp

Red chillie powder-1tbsp

Turmeric powder-1/2 tsp

Mustard seeds-1/2tsp

Curry leaves- few

Red chillie-1

Asafetida/hing-a pinch

Gingelly/Mustard oil-1/2tbsp

Method:

Wash and pat dry the lemon and cut it into 8 pieces. Keep it in a dry container after mixing salt and rest it for 1 week to marinate. Dry roast Methi and make it a fine powder. Take a wok, add 1/2tbsp oil, when hot add mustard seeds, broken dry chillie, and curry leaves. When mustard splutters, switch off the flame. Now add methi powder, red chillie powder, turmeric powder, and hing. Add the marinated lemon and mix well. Adjust the salt and chillie powder as per your choice.



Note: In all these steps of preparation, keep the water at a bay. Use Spoon, vessel, and container dry throughout. Shelf life of this pickle is 1to1 1/2month. You can also use lime instead of lemon.



OM SHANTI