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Carrot and Chili Pickle

Ingredients

Carrots-500g
Green chilies-100g
Dried red chilies-15
Refined oil-240ml
White vinegar-240ml
Sugar-60g
Mustard seeds-3tsp
Cumin seeds-3tsp
Fenugreek seeds- ½ tsp
Ginger-30 g
Salt-30 g

Preparation

1. Wash and peel carrots and chop into larger pieces (batons)
2. Peel and chop ginger into small pieces and green chilies in medium size pieces
3. In a blender add ginger, cumin, mustard, fenugreek and 180ml vinegar and make a fine paste
4. Heat oil in a heavy bottom pan and then add the ground paste and fry for 2 minutes
5. Add carrots and fry for 4-5 minutes on medium heat ,keep stirring
6. Add salt ,sugar ,chopped green chilies and the remaining vinegar and cook again for 3-4 minutes till the gravy becomes thick
7. Remove from fire and let it cool down completely
8. Store in a sterilized jar and enjoy with roti or rice

Cooks Note