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Potato and Mix Vegetable Winter Pickle



Ingredients

Potatoes - 3 (medium)
Carrots - 250 gm
Brinjals - 300 gm
Lotus stem - 1
Jaggery - 2.5 tblsp
Split and peeled mustard seeds (Rai Kuria) - 2.5 tblsp
Turmeric - 2 tsp
Salt - 1.5 tblsp
Chilli Powder - 2.5 tsp
Asafoetida - 1/2 tsp
Oil - 1 cup (vegetable or mustard oil)
Water - 2 cups

Preparation

- 1 Boil, peel and chop potatoes in big pieces.
- 2 Chop and boil brinjal, but do not overcook.
- 3 Scrape, slice and pressure cook the lotus stems.
- 4 Heat oil well and then let it come down to room temperature.
- 5 Boil water and let it cool down.
- 6 Take all vegetables in a big bowl, add all the spices and jaggery and mix well.
- 7 Now add oil and mix, then add water and mix everything well.
- 8 Apply pressure lightly with your hand on the mix, so that oil and water mixture comes over the vegetables.
- 9 Let it pickle for 4 days. Keep mixing in between.
- 10 After 4 days your pickle is ready to eat.
- 11 This pickle can be kept outside for about a week and then should be kept refrigerated, else it may become too sour.

Cooks Note

A seasonal pickle made of mixed vegetables and roots – with a tangy twist of cracked mustard.

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