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## Green Chilli Pickle (Hari Mirch ka Achar)

## Ingredients

Fresh green chillies-250 gms  
Ginger slices-4 tbs (optional)  
Lemon juice-3/4 cup  
Refined oil-3/4 cup  
Crushed fennel seeds (saunf)- 2.5 tbsp  
Crushed mustard seeds- 1.5 tbsp  
Turmeric powder- 1/2 tsp  
Salt-1.5 tbsp

## Preparation

- 1 Wash and wipe green chillies well, then chop into roundel.
- 2 Peel ginger and make thin slices.
- 3 Put them in a glass bottle or jar add salt, turmeric and mustard powder (rai) and keep covered overnight or for 8 hours.
- 4 Then add lemon juice, oil and fennel seeds. Mix well.
- 5 Let it mature for 2 -3days and then start using (you can start using it immediately, but the taste enhanced after 2-3 days).
- 6 Keep in room temperature for 1 week then keep refrigerated for 2-3 months (keep stirring in between).
- 7 You can also add fresh turmeric (kachchi haldi/or amba haldi) into it along with ginger.

## Cooks Note

A spicy and tangy green chili pickle. Serving suggestions: serve with daal, bread or with any curry.

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