Posted on 16 October 2012

by Anjana Chaturvedi

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.

http://maayeka.blogspot.com [6]