

## Ingredients

Raw Mango - 1 kg

Ginger - 1 big piece

Garlic - 10 pods

Green chilly - 2

Curry leaves - 1 string

Mustard Seeds - 1 tsp

Vinegar - 1/2 cup

Chilly powder - 5 tbsp

Turmeric powder-1 tsp

Asafoetida powder-1/4 tsp

Fenugreek powder - 1/4 tsp

Salt - to taste

Boiled Water - 1/2 cup

Gingelly Oil - 1/2 cup

## Method

Cut the mango into very small pieces without peeling ..

Add salt in to these pieces and mix well and keep for 2 days in a tight container ..

Once in a while shake the bottle and keep aside .

On the third day heat oil in a kadai and splutter mustard seeds and curry leaves ..

Lower the flame and then add finely chopped ginger ,garlic and green chilly.

Saute till the raw smell goes ..

Now add chilly powder,turmeric powder,asafoetida powder and fenugreek powder and saute for 2 seconds.

Add vinegar and water into the powders and mix well ..Allow to boil .

Turn off the fire and remove and keep aside ..

When cool add those mango pieces that we kept aside .

Mix well and add salt if needed ...

Keep this tasty pickle in a tight container ..If the oil seems to less add boiled and cooled oil to the top of the pickle .

This will prevent fungus ..

So keep this pickle for few days in room temperature and then u can keep in the fridge .

NB: The amount of chilly powder differs ,so u can change the amount with ur choice ..If u want to add more chilly power ,u can roast it , add and mix well..

So enjoy ur achar with best combination like Rice d curd :)