

mango pickle southern style



preparation time: 15 minutes
cooking time: 5 minutes (plus 1-2 weeks to
allow mango to soften)
chilli rating: medium

difficulty level: easy
makes: about 3 cups

ingredients

1-1¼ cups sesame oil
1 clove garlic, crushed
1 tbs mustard powder
1-1½ tbs chilli powder
½ tsp ground turmeric
¾ tsp salt
500g green mangoes,
unpeeled, pitted and finely
chopped

method

In a frying pan, heat oil over medium heat. Add garlic, mustard powder, chilli powder, turmeric and salt. Cook, stirring, until fragrant. Set aside to cool. Stir in the mangoes.

Transfer mango mixture to a jar with a tight-fitting lid. Make sure mango mixture is completely covered with oil (if not, pour over a little extra oil). Set aside in a cool, dry place until mango softens (1-2 weeks), stirring everyday.

Once opened, can be kept in the refrigerator for 3-4 months.

Ajoy's tips Click [chatnis, murabbas and pickles](#) to read Ajoy's blog about pickles and chutneys.

This recipe remains the copyright of ajoy joshi & nilgiri's. For more recipes visit our [recipe page](#)