

Ingredients

Lemon-25
Dates-100gms
Green chilly-10
Red chilly powder-4tbsp
Turmeric powder-1tsp
Asafoetida powder (kayam)-1/4tsp
Fenugreek Powder(uluva podi)-1/4tsp
Garlic-15 pods
Curry leaves-1 string
Salt-to taste
Gingelly Oil-3tbsp
Mustard seeds-1/4tsp
Fenugreek seeds-10
Vinegar-2tbsp
Oil -for frying dates

Method

Take a air tight jar and place the lemon pieces into the jar ..Add 3 tbsp of salt into that and close the jar

Mix these by shaking the jar well ..Do this for 3 days ..

On the 4th day open the jar ,by that time lemon pWash and clean the lemon in salt water and dry them with a clean cloth..

Boil water in a steamer and steam the lemon for 2 minutes .

When cool wipe each lemon with a clean cloth and cut each of them into 4 pieces ..

By that time the pieces will be very soft and salty.(the salt will be perfectly mixed with lemon)

Now heat oil in the kadai splutter mustard seeds and fenugreek seeds.

When splutter ,add garlic slices ,green chilly and curry leaves ..Saute for few minutes and add turmeric powder .

Lower the flame and add fenugreek powder,asafoetida powder and red chilly powder ..Saute for just few seconds and turn off the gas ..Add the lemon pieces with this masala and mix well.keep this aside

Heat Oil in a kadai and fry the dates (remove seeds).

Don't fry too much ..Just for few seconds ..Otherwise the dates will become too crispy and have a chance to burn ..

Add the fried dates to the lemon mixture and mix well ..Finally add vinegar ..If u want u can add 1 tbsp of gingelly oil to avoid fungus (heat the oil then cool it b4 adding).

Check the salt and add if needed.

Transfer the lemon date pickle to an air tight jar and use after 1 week ..So the tasty pickle is ready to use ..Its a great combination with Biriyani

Note :U can increase or decrease the amount of chilly powder according to the number of lemon and ur taste

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