

## CARROT PICKLE

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(A. Noronha)

### **Ingredients**

3 kilos carrots, sliced lengthwise  
1 handful salt  
3 poas sweet oil  
2 tbsp ground ginger  
8 green chilies cut into pieces  
1 bottle vinegar  
½ kilo sugar

### **Powder fine and mix in vinegar**

8 tsp white cumin  
4 tsp methi  
3 tsps turmeric powder  
5 tsp chilli powder

### **Method:**

- ❖ Slice the carrots, apply the salt to it and hang it up in a bag for the water to drain out.
- ❖ The next day, heat the oil. When hot, remove from the fire and add the chopped ginger.
- ❖ Mix the powdered masala in vinegar and add to the oil and ginger. Then put it back on the fire and fry well.
- ❖ Lastly add the carrots, sugar and green chilies.
- ❖ Cook on slow fire.
- ❖ When cool. Bottle.