

## MANGO KASAUNDI

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### Ingredients

3 ½ kgs mangoes (peeled and sliced fine)  
1 ¾ cups chilli powder  
4 heaped tbsp turmeric  
4 heaped tbsp mustard seeds  
1 ¾ cups salt  
4 cups sugar  
5 ½ cups oil  
4 heaped tbsp cumin  
4 heaped tbsp fenugreek  
10" piece ginger  
13 small pods garlic  
1 ¾ cups tamarind (soaked in vinegar and strained)  
5 ½ cups vinegar  
A handful of curry leaves

### Method

- ❖ Soak mangoes in salt for 12 hours. Tie in a clean cloth and squeeze out the water.
- ❖ Heat oil, add curry leaves and all the masalas, previously pounded.
- ❖ Then add a little vinegar.
- ❖ Put in the mangoes and mix well.
- ❖ Add the remaining vinegar, tamarind, sugar and sufficient oil to cover.
- ❖ Bottle.