

World's greatest green mango pickle

6 big green mangos (KPs) Or 12 commons
1 teaspoon fenugreek seeds
¼ cup peeled garlic cloves
¼ cup chopped ginger
¼ cup ground cumin
¼ cup ground coriander
2 ½ cups vegetable oil
1 tablespoon black mustard seeds
¾ tablespoon fennel seeds
1 tablespoon fresh curry leaves
½ tablespoon black cumin seeds
½ tablespoon turmeric
½ tablespoon chili powder
1 tablespoon salt (or to taste)
25 long red chillies
1 ½ cups malt vinegar

* leave skin on
- add chillies to mango
when salting

Peel and cut mangos into bite size pieces. Sprinkle with salt and leave in the sun for 1 – 2 days.

Soak the fenugreek seeds in some of the vinegar for 8 hours.

Blend soaked seeds, garlic, ginger, cumin and coriander.

Heat oil in a large pot. When hot remove from heat.

Add the mustard seeds and curry leaves. They will pop.

Add black cumin, turmeric, chili powder and blended mix.

Cook for 2 minutes.

Return to low heat.

Add mangos and stir. Add salt, chillies and vinegar.

Bring to the boil and simmer for 30 minutes, stirring occasionally.

Put into sterilized jars. Seal and leave for 1 week.

Enjoy.