

CHILI-HALDI AND GINGER ACHAAR

- 2 – Table spoon mustard seeds (ground)
- 1 – Table spoon Methi (ground)
- 1 – Cup red chili crushed pepper (ground)
- 1 – Table spoon - Cayenne Pepper
- 1 - Table spoon Paprika
- 1 – Table spoon salt
- Half a cup lemon juice
- 2 cups canola oil
- 1 cup mustard oil
- 2 cups green chilies cut into small pieces (to your liking)
- 1 cup fresh ginger (cut small)
- 1 cup fresh turmeric (cut small)
- Half a cup sliced carrots

Mix all above items in a glass bowl, taste and make minor adjustments in taste like adding lemon juice, oil or salt etc. You can even add chili, ginger or turmeric as you like.

Fill in jars and let it brew for a few days. I keep them refrigerated.

Make sure you do not put water in it. If you wash any of the ingredients make sure you dry them properly before mixing.

Then enjoy.