



# **The Achar Book**

**Pickle Recipes**



# The Achar Book

*In this pickle recipe book, we have explored the vibrant and flavorful world of Indian pickles.*

*Pickle-making is an art that has been passed down through generations in Indian households. These condiments not only add a burst of flavor to meals but also serve as a reminder of our cultural heritage and culinary traditions. They are a perfect accompaniment to rice, roti, parathas, or any Indian meal, elevating the dining experience with their unique taste profiles.*

*Throughout this book, we have provided step-by-step instructions, variations, and tips to help you create delicious pickles in your own kitchen. However, don't be afraid to experiment and personalize these recipes to suit your taste preferences. Feel free to adjust the spice levels, add your favorite ingredients, or try different combinations to create your signature pickle.*

*Remember, making pickles requires patience as the flavors need time to develop and mature. Give the pickles enough time to rest and allow the spices to infuse, and you will be rewarded with mouthwatering results.*

*We hope this collection of Indian pickle recipes has inspired you to embark on a pickle-making journey of your own. Whether you are a beginner or an experienced cook, we encourage you to explore the diverse flavors and aromas of Indian pickles and discover the joy of preserving and savoring these homemade delights.*

*So, grab your ingredients, spice up your kitchen, and embark on a pickle-making adventure that will tantalize your taste buds and bring a touch of India to your dining table. Enjoy the tangy, spicy, and flavorful world of Indian pickles!*

- Pallab Roy

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## **10 types of pickles that are often regarded as some of the best in India.**

India is known for its wide variety of pickles, collectively known as "achar." Indian pickles are made using a combination of fruits, vegetables, and spices, and they vary in taste, texture, and preparation methods across different regions. Here are some popular types of Indian pickles.

1. **Mango Pickle (Aam ka Achar):** Mango pickle is one of the most common and beloved pickles in India. Raw mangoes are sliced or diced and marinated in a mixture of spices, oil, and sometimes vinegar, resulting in a tangy and spicy pickle.
2. **Lemon Pickle (Nimbu ka Achar):** Lemon pickle is made by preserving lemons in a mixture of salt, oil, and spices. It has a sour and tangy flavor and is often enjoyed with rice, flatbreads, or as a condiment.
3. **Mixed Vegetable Pickle (Achari Mix):** This pickle is a medley of various vegetables like carrots, cauliflower, green chilies, and more, marinated in a blend of spices and oil. It offers a combination of flavors and textures.
4. **Chili Pickle (Mirch ka Achar):** Chili pickle is made using green or red chilies that are slit or diced and pickled with spices, oil, and sometimes mustard seeds. It can range from mild to extremely spicy, depending on the type of chilies used.
5. **Gooseberry Pickle (Amla Achar):** Gooseberries, also known as "amla," are pickled with spices and oil. Amla pickle is known for its tangy and slightly bitter taste and is considered nutritious.
6. **Garlic Pickle (Lahsun ka Achar):** Garlic cloves are pickled with a mix of spices, oil, and sometimes vinegar, resulting in a pungent and flavorful pickle. It is often enjoyed with rice, parathas, or as a condiment.
7. **Ginger Pickle (Adrak ka Achar):** Ginger pickle is made by pickling ginger slices or julienne in a spicy and tangy mixture of spices, oil, and vinegar. It adds a zingy kick to meals.
8. **Jackfruit Pickle (Kathal ka Achar):** Tender jackfruit is pickled with a blend of spices, oil, and vinegar. It has a unique and slightly sweet flavor and is popular in some regions of India.
9. **Chutney Pickle (Chutney Achar):** Chutney pickles are made by combining various fruits or vegetables with spices, herbs, and sometimes tamarind or vinegar. They have a thick, chunky consistency and are used as accompaniments or spreads.
10. **Red Chili Garlic Pickle (Lal Mirch Lahsun Achar):** This pickle combines the flavors of red chilies and garlic. The chilies and garlic cloves are pickled together with spices, resulting in a fiery and aromatic pickle.

These are just a few examples of the wide range of Indian pickles available. Each region and household may have its unique variations and recipes, making Indian pickles a diverse and flavorful part of Indian cuisine.

**1. Mango Pickle (Aam ka Achar):** Mango pickle is one of the most common and beloved pickles in India. Raw mangoes are sliced or diced and marinated in a mixture of spices, oil, and sometimes vinegar, resulting in a tangy and spicy pickle.

Here's a recipe for Mango Pickle (Aam ka Achar), a popular and tangy Indian pickle:

**Ingredients:**

- 2 large raw mangoes
- 3 tablespoons mustard oil (or any vegetable oil)
- 2 tablespoons mustard seeds
- 2 tablespoons fenugreek seeds
- 1 tablespoon fennel seeds
- 1 tablespoon nigella seeds (kalonji)
- 1 tablespoon turmeric powder
- 1 tablespoon red chili powder (adjust according to your spice preference)
- Salt to taste

**Instructions:**

1. Wash the mangoes thoroughly and pat them dry. Cut the mangoes into small pieces, discarding the pit. You can keep the skin intact or remove it, based on your preference.
2. In a pan, heat the mustard oil (or any vegetable oil) on medium heat until it reaches its smoking point. Turn off the heat and allow the oil to cool down.
3. In a small skillet, dry roast the mustard seeds, fenugreek seeds, fennel seeds, and nigella seeds until they release their aroma. Be careful not to burn them. Once roasted, let them cool down and then grind them into a coarse powder using a spice grinder or mortar and pestle.
4. In a large mixing bowl, combine the mango pieces, turmeric powder, red chili powder, salt, and the ground spice powder. Mix everything well so that the mango pieces are coated with the spices.
5. Add the cooled mustard oil to the mixture and mix it thoroughly, ensuring that the mango pieces are well coated with the oil and spices.
6. Transfer the mixture into a sterilized glass jar. Make sure the jar is clean and dry. Press down the mango pieces to remove any air bubbles and ensure they are fully submerged in the oil and spices.
7. Cover the jar with a tight lid and place it in a cool, dry place, away from direct sunlight.
8. Allow the pickle to mature for at least a week. During this time, the flavors will develop, and the mango pieces will soften and absorb the spices.
9. Shake the jar once a day to evenly distribute the spices and oil. If you find the pickle is too dry, you can add a little more oil.
10. After a week or so, your Mango Pickle (Aam ka Achar) is ready to be enjoyed. It can be stored in the refrigerator for several months.

Remember, homemade pickles are customizable, so feel free to adjust the spice levels and other ingredients according to your taste preferences. Enjoy your tangy and flavorful Mango Pickle with your favorite Indian dishes!

**2. Lemon Pickle (Nimbu ka Achar):** Lemon pickle is made by preserving lemons in a mixture of salt, oil, and spices. It has a sour and tangy flavor and is often enjoyed with rice, flatbreads, or as a condiment.

Here's a recipe for Lemon Pickle (Nimbu ka Achar), a tangy and flavorful Indian pickle:

**Ingredients:**

- 10-12 lemons
- 4 tablespoons mustard oil (or any vegetable oil)
- 2 tablespoons mustard seeds
- 1 tablespoon fenugreek seeds
- 1 tablespoon fennel seeds
- 1 tablespoon nigella seeds (kalonji)
- 1 tablespoon turmeric powder
- 2 tablespoons red chili powder (adjust according to your spice preference)
- Salt to taste

**Instructions:**

1. Wash the lemons thoroughly and pat them dry. Cut each lemon into 8 wedges. Remove any seeds, but keep the peels intact.
2. In a large mixing bowl, add the lemon wedges and sprinkle salt over them. Mix well, ensuring that all the lemon wedges are coated with salt. Set it aside for about 2 hours to allow the lemons to release their juice.
3. In a small skillet, dry roast the mustard seeds, fenugreek seeds, fennel seeds, and nigella seeds until they release their aroma. Be careful not to burn them. Once roasted, let them cool down and then grind them into a coarse powder using a spice grinder or mortar and pestle.
4. After 2 hours, the lemon wedges would have released their juice. Transfer the lemon wedges along with the juice into a clean and dry glass jar.
5. Heat the mustard oil (or any vegetable oil) in a pan until it reaches its smoking point. Turn off the heat and allow the oil to cool down.
6. Add the turmeric powder, red chili powder, and the ground spice powder to the jar with lemon wedges. Mix well so that the spices are evenly distributed.
7. Pour the cooled mustard oil over the lemon wedges and spices in the jar. Ensure that the lemons are fully submerged in the oil.
8. Cover the jar with a tight lid and place it in a cool, dry place, away from direct sunlight.
9. Allow the pickle to mature for at least a week. During this time, the flavors will develop, and the lemon wedges will soften and absorb the spices.
10. Shake the jar once a day to evenly distribute the spices and oil. If you find the pickle is too dry, you can add a little more oil.
11. After a week or so, your Lemon Pickle (Nimbu ka Achar) is ready to be enjoyed. It can be stored in the refrigerator for several months.

Note: As the pickle matures, the lemon peels will become soft and edible. The pickle will become more flavorful over time. Adjust the spice levels and other ingredients according to your taste preferences.

Enjoy the tangy and zesty Lemon Pickle with your favorite Indian meals!

**3. Mixed Vegetable Pickle (Achari Mix):** This pickle is a medley of various vegetables like carrots, cauliflower, green chilies, and more, marinated in a blend of spices and oil. It offers a combination of flavors and textures.

Here's a recipe for Mixed Vegetable Pickle (Achari Mix), a delightful and tangy Indian pickle made with an assortment of vegetables:

**Ingredients:**

- 1 cup carrots, peeled and diced
- 1 cup cauliflower florets
- 1 cup green beans, trimmed and cut into small pieces
- 1 cup bell peppers (any color), diced
- 1 cup raw mango, peeled and diced
- 1/4 cup ginger, peeled and finely chopped
- 1/4 cup garlic, minced
- 3 tablespoons mustard seeds
- 2 tablespoons fennel seeds
- 2 tablespoons nigella seeds (kalonji)
- 2 tablespoons fenugreek seeds
- 1 tablespoon turmeric powder
- 1 tablespoon red chili powder (adjust according to your spice preference)
- 4 tablespoons mustard oil (or any vegetable oil)
- Salt to taste

**Instructions:**

1. Prepare the vegetables by washing, peeling, and cutting them into small, bite-sized pieces. Pat them dry to remove any excess moisture.
2. In a large mixing bowl, combine the diced carrots, cauliflower florets, green beans, bell peppers, raw mango, ginger, and garlic.
3. In a small skillet, dry roast the mustard seeds, fennel seeds, nigella seeds, and fenugreek seeds until they release their aroma. Be careful not to burn them. Once roasted, let them cool down and then grind them into a coarse powder using a spice grinder or mortar and pestle.
4. Add the ground spice powder, turmeric powder, red chili powder, and salt to the bowl of mixed vegetables. Mix well, ensuring that all the vegetables are coated with the spices.
5. Heat the mustard oil (or any vegetable oil) in a pan until it reaches its smoking point. Turn off the heat and allow the oil to cool down.
6. Pour the cooled oil over the vegetable mixture in the bowl. Mix well so that the vegetables are evenly coated with the oil and spices.
7. Transfer the mixed vegetable pickle into a sterilized glass jar. Press down the vegetables to remove any air bubbles and ensure they are fully submerged in the oil and spices.

8. Cover the jar with a tight lid and place it in a cool, dry place, away from direct sunlight.
9. Allow the pickle to mature for at least a week. During this time, the flavors will develop, and the vegetables will soften and absorb the spices.
10. Shake the jar once a day to evenly distribute the spices and oil. If you find the pickle is too dry, you can add a little more oil.
11. After a week or so, your Mixed Vegetable Pickle (Achari Mix) is ready to be enjoyed. It can be stored in the refrigerator for several months.

Note: Feel free to adjust the combination of vegetables and spice levels according to your preference. This recipe is versatile, and you can use other vegetables of your choice, such as radishes, turnips, or even green chilies.

Enjoy the tangy and flavorful Mixed Vegetable Pickle with your meals or as a condiment to add a zesty kick to your dishes!

**4. Chili Pickle (Mirch ka Achar):** Chili pickle is made using green or red chilies that are slit or diced and pickled with spices, oil, and sometimes mustard seeds. It can range from mild to extremely spicy, depending on the type of chilies used.

Here's a recipe for Chili Pickle (Mirch ka Achar), a spicy and tangy Indian pickle made with chili peppers:

**Ingredients:**

- 15-20 medium-sized green or red chili peppers
- 4 tablespoons mustard oil (or any vegetable oil)
- 2 tablespoons mustard seeds
- 1 tablespoon fenugreek seeds
- 1 tablespoon fennel seeds
- 1 tablespoon nigella seeds (kalonji)
- 1 tablespoon turmeric powder
- 2 tablespoons red chili powder (adjust according to your spice preference)
- Salt to taste

**Instructions:**

1. Wash the chili peppers thoroughly and pat them dry. Slit the peppers lengthwise, leaving them intact at the stem end. Remove the seeds if you prefer a milder pickle.
2. In a large mixing bowl, add the slit chili peppers and sprinkle salt over them. Mix well, ensuring that all the peppers are coated with salt. Set them aside for about 2 hours to allow the peppers to release their moisture.
3. In a small skillet, dry roast the mustard seeds, fenugreek seeds, fennel seeds, and nigella seeds until they release their aroma. Be careful not to burn them. Once roasted, let them cool down and then grind them into a coarse powder using a spice grinder or mortar and pestle.
4. After 2 hours, the chili peppers would have released their moisture. Transfer the chili peppers along with the liquid into a clean and dry glass jar.
5. Heat the mustard oil (or any vegetable oil) in a pan until it reaches its smoking point. Turn off the heat and allow the oil to cool down.

6. Add the turmeric powder, red chili powder, and the ground spice powder to the jar with chili peppers. Mix well so that the spices are evenly distributed.
7. Pour the cooled mustard oil over the chili peppers and spices in the jar. Ensure that the peppers are fully submerged in the oil.
8. Cover the jar with a tight lid and place it in a cool, dry place, away from direct sunlight.
9. Allow the pickle to mature for at least a week. During this time, the flavors will develop, and the chili peppers will soften and absorb the spices.
10. Shake the jar once a day to evenly distribute the spices and oil. If you find the pickle is too dry, you can add a little more oil.
11. After a week or so, your Chili Pickle (Mirch ka Achar) is ready to be enjoyed. It can be stored in the refrigerator for several months.

Note: Adjust the spice levels and other ingredients according to your taste preferences. You can also experiment with different types of chili peppers to achieve the desired level of spiciness.

Enjoy the fiery and tangy Chili Pickle with your meals or use it as a condiment to add a spicy kick to your dishes!

**5. Gooseberry Pickle (Amla Achar): Gooseberries, also known as "amla," are pickled with spices and oil. Amla pickle is known for its tangy and slightly bitter taste and is considered nutritious.**

Here's a recipe for Gooseberry Pickle (Amla Achar), a tangy and nutritious Indian pickle made with gooseberries:

**Ingredients:**

- 250 grams gooseberries (amla), washed and dried
- 3 tablespoons mustard oil (or any vegetable oil)
- 2 tablespoons mustard seeds
- 1 tablespoon fenugreek seeds
- 1 tablespoon fennel seeds
- 1 tablespoon nigella seeds (kalonji)
- 1 tablespoon turmeric powder
- 2 tablespoons red chili powder (adjust according to your spice preference)
- Salt to taste

**Instructions:**

1. Wash the gooseberries thoroughly and pat them dry. Remove any stems or blemishes.
2. Steam the gooseberries in a steamer or a pressure cooker for about 8-10 minutes until they become slightly soft. This step helps to remove the natural bitterness of the gooseberries.
3. Once steamed, let the gooseberries cool down. Then, cut them into halves and remove the seeds. You can also keep the gooseberries whole if you prefer.
4. In a small skillet, dry roast the mustard seeds, fenugreek seeds, fennel seeds, and nigella seeds until they release their aroma. Be careful not to burn them. Once roasted, let them cool down and then grind them into a coarse powder using a spice grinder or mortar and pestle.



5. In a large mixing bowl, add the gooseberry halves (or whole gooseberries), turmeric powder, red chili powder, salt, and the ground spice powder. Mix well so that the gooseberries are coated with the spices.
6. Heat the mustard oil (or any vegetable oil) in a pan until it reaches its smoking point. Turn off the heat and allow the oil to cool down.
7. Pour the cooled mustard oil over the gooseberries and spices in the mixing bowl. Mix well so that the gooseberries are evenly coated with the oil and spices.
8. Transfer the gooseberry pickle into a sterilized glass jar. Press down the gooseberries to remove any air bubbles and ensure they are fully submerged in the oil and spices.
9. Cover the jar with a tight lid and place it in a cool, dry place, away from direct sunlight.
10. Allow the pickle to mature for at least a week. During this time, the flavors will develop, and the gooseberries will absorb the spices.
11. Shake the jar once a day to evenly distribute the spices and oil. If you find the pickle is too dry, you can add a little more oil.
12. After a week or so, your Gooseberry Pickle (Amla Achar) is ready to be enjoyed. It can be stored in the refrigerator for several months.

Note: Adjust the spice levels and other ingredients according to your taste preferences. Some variations of gooseberry pickle also include the addition of jaggery or sugar to balance the tanginess of the gooseberries.

Enjoy the tangy and nutritious Gooseberry Pickle with your meals or use it as a condiment to add a burst of flavor to your dishes!

**6. Garlic Pickle (Lahsun ka Achar):** Garlic cloves are pickled with a mix of spices, oil, and sometimes vinegar, resulting in a pungent and flavorful pickle. It is often enjoyed with rice, parathas, or as a condiment.

Here's a recipe for Garlic Pickle (Lahsun ka Achar), a flavorful and spicy Indian pickle made with garlic:

**Ingredients:**

- 1 cup garlic cloves, peeled
- 4 tablespoons mustard oil (or any vegetable oil)
- 2 tablespoons mustard seeds
- 1 tablespoon fenugreek seeds
- 1 tablespoon fennel seeds
- 1 tablespoon nigella seeds (kalonji)
- 1 tablespoon turmeric powder
- 2 tablespoons red chili powder (adjust according to your spice preference)
- Salt to taste

**Instructions:**

1. Wash the garlic cloves thoroughly and pat them dry. Peel the cloves and set them aside.

2. In a small skillet, dry roast the mustard seeds, fenugreek seeds, fennel seeds, and nigella seeds until they release their aroma. Be careful not to burn them. Once roasted, let them cool down and then grind them into a coarse powder using a spice grinder or mortar and pestle.
3. In a mixing bowl, add the garlic cloves, turmeric powder, red chili powder, salt, and the ground spice powder. Mix well so that the garlic cloves are coated with the spices.
4. Heat the mustard oil (or any vegetable oil) in a pan until it reaches its smoking point. Turn off the heat and allow the oil to cool down.
5. Pour the cooled mustard oil over the garlic cloves and spices in the bowl. Mix well so that the garlic cloves are evenly coated with the oil and spices.
6. Transfer the garlic pickle into a sterilized glass jar. Press down the garlic cloves to remove any air bubbles and ensure they are fully submerged in the oil and spices.
7. Cover the jar with a tight lid and place it in a cool, dry place, away from direct sunlight.
8. Allow the pickle to mature for at least a week. During this time, the flavors will develop, and the garlic cloves will absorb the spices.
9. Shake the jar once a day to evenly distribute the spices and oil. If you find the pickle is too dry, you can add a little more oil.
10. After a week or so, your Garlic Pickle (Lahsun ka Achar) is ready to be enjoyed. It can be stored in the refrigerator for several months.

Note: Adjust the spice levels and other ingredients according to your taste preferences. If you prefer a milder pickle, you can reduce the amount of red chili powder.

Enjoy the spicy and flavorful Garlic Pickle with your meals or use it as a condiment to add a punch of garlic goodness to your dishes!

**7. Ginger Pickle (Adrak ka Achar):** Ginger pickle is made by pickling ginger slices or julienne in a spicy and tangy mixture of spices, oil, and vinegar. It adds a zingy kick to meals.

Here's a recipe for Ginger Pickle (Adrak ka Achar), a zesty and aromatic Indian pickle made with ginger:

**Ingredients:**

- 1 cup ginger, peeled and julienned
- 4 tablespoons mustard oil (or any vegetable oil)
- 2 tablespoons mustard seeds
- 1 tablespoon fenugreek seeds
- 1 tablespoon fennel seeds
- 1 tablespoon nigella seeds (kalonji)
- 1 tablespoon turmeric powder
- 2 tablespoons red chili powder (adjust according to your spice preference)
- Salt to taste

**Instructions:**

1. Peel the ginger and cut it into thin julienne strips. Set them aside.
2. In a small skillet, dry roast the mustard seeds, fenugreek seeds, fennel seeds, and nigella seeds until they release their aroma. Be careful not to burn them. Once roasted, let them cool down and then grind them into a coarse powder using a spice grinder or mortar and pestle.
3. In a mixing bowl, add the ginger strips, turmeric powder, red chili powder, salt, and the ground spice powder. Mix well so that the ginger strips are coated with the spices.
4. Heat the mustard oil (or any vegetable oil) in a pan until it reaches its smoking point. Turn off the heat and allow the oil to cool down.
5. Pour the cooled mustard oil over the ginger strips and spices in the bowl. Mix well so that the ginger strips are evenly coated with the oil and spices.
6. Transfer the ginger pickle into a sterilized glass jar. Press down the ginger strips to remove any air bubbles and ensure they are fully submerged in the oil and spices.
7. Cover the jar with a tight lid and place it in a cool, dry place, away from direct sunlight.
8. Allow the pickle to mature for at least a week. During this time, the flavors will develop, and the ginger strips will absorb the spices.
9. Shake the jar once a day to evenly distribute the spices and oil. If you find the pickle is too dry, you can add a little more oil.
10. After a week or so, your Ginger Pickle (Adrak ka Achar) is ready to be enjoyed. It can be stored in the refrigerator for several months.

Note: Adjust the spice levels and other ingredients according to your taste preferences. You can also add a squeeze of lemon juice or a small amount of vinegar for a tangy twist.

Enjoy the zingy and aromatic Ginger Pickle with your meals or use it as a condiment to add a burst of flavor to your dishes!

**8. Jackfruit Pickle (Kathal ka Achar): Tender jackfruit is pickled with a blend of spices, oil, and vinegar. It has a unique and slightly sweet flavor and is popular in some regions of India.**

Here's a recipe for Jackfruit Pickle (Kathal ka Achar), a savory and tangy Indian pickle made with raw jackfruit:

**Ingredients:**

- 2 cups raw jackfruit, peeled and cut into bite-sized pieces
- 4 tablespoons mustard oil (or any vegetable oil)
- 2 tablespoons mustard seeds
- 1 tablespoon fenugreek seeds
- 1 tablespoon fennel seeds
- 1 tablespoon nigella seeds (kalonji)
- 1 tablespoon turmeric powder
- 2 tablespoons red chili powder (adjust according to your spice preference)
- Salt to taste

**Instructions:**

1. Peel the raw jackfruit and remove the inner core. Cut the jackfruit into bite-sized pieces. Make sure to wear gloves or coat your hands with oil while handling the jackfruit, as it can be sticky.
2. Steam the jackfruit pieces for about 15-20 minutes until they become slightly tender. You can steam them using a steamer or a pressure cooker.
3. Once steamed, let the jackfruit cool down completely.
4. In a small skillet, dry roast the mustard seeds, fenugreek seeds, fennel seeds, and nigella seeds until they release their aroma. Be careful not to burn them. Once roasted, let them cool down and then grind them into a coarse powder using a spice grinder or mortar and pestle.
5. In a mixing bowl, add the steamed jackfruit pieces, turmeric powder, red chili powder, salt, and the ground spice powder. Mix well so that the jackfruit pieces are coated with the spices.
6. Heat the mustard oil (or any vegetable oil) in a pan until it reaches its smoking point. Turn off the heat and allow the oil to cool down.
7. Pour the cooled mustard oil over the jackfruit pieces and spices in the bowl. Mix well so that the jackfruit pieces are evenly coated with the oil and spices.
8. Transfer the jackfruit pickle into a sterilized glass jar. Press down the jackfruit pieces to remove any air bubbles and ensure they are fully submerged in the oil and spices.
9. Cover the jar with a tight lid and place it in a cool, dry place, away from direct sunlight.
10. Allow the pickle to mature for at least a week. During this time, the flavors will develop, and the jackfruit pieces will absorb the spices.
11. Shake the jar once a day to evenly distribute the spices and oil. If you find the pickle is too dry, you can add a little more oil.
12. After a week or so, your Jackfruit Pickle (Kathal ka Achar) is ready to be enjoyed. It can be stored in the refrigerator for several months.

Note: Adjust the spice levels and other ingredients according to your taste preferences. You can also add some vinegar or lemon juice for extra tanginess.

Enjoy the savory and tangy Jackfruit Pickle with your meals or use it as a condiment to add a unique twist to your dishes!

**9. Chutney Pickle (Chutney Achar): Chutney pickles are made by combining various fruits or vegetables with spices, herbs, and sometimes tamarind or vinegar. They have a thick, chunky consistency and are used as accompaniments or spreads.**

Here's a recipe for Chutney Pickle (Chutney Achar), a versatile and flavorful Indian pickle made with a blend of various chutneys:

**Ingredients:**

- 1 cup tamarind chutney
- 1 cup mint chutney
- 1 cup mango chutney
- 1 cup garlic chutney

- 1 tablespoon mustard seeds
- 1 tablespoon fennel seeds
- 1 tablespoon nigella seeds (kalonji)
- 1 tablespoon turmeric powder
- Salt to taste
- 4 tablespoons mustard oil (or any vegetable oil)

**Instructions:**

1. In a mixing bowl, combine the tamarind chutney, mint chutney, mango chutney, and garlic chutney. Mix them well to create a blended chutney mixture.
2. In a small skillet, dry roast the mustard seeds, fennel seeds, and nigella seeds until they release their aroma. Be careful not to burn them. Once roasted, let them cool down and then grind them into a coarse powder using a spice grinder or mortar and pestle.
3. Add the ground spice powder, turmeric powder, and salt to taste into the blended chutney mixture. Mix well to incorporate the spices.
4. Heat the mustard oil (or any vegetable oil) in a pan until it reaches its smoking point. Turn off the heat and allow the oil to cool down.
5. Pour the cooled mustard oil into the chutney mixture. Mix well so that the oil is evenly distributed throughout the chutney.
6. Transfer the chutney pickle into a sterilized glass jar.
7. Cover the jar with a tight lid and place it in a cool, dry place, away from direct sunlight.
8. Allow the pickle to sit for at least a day before consuming to allow the flavors to meld together.
9. Stir the chutney pickle well before each use to ensure the spices are well incorporated.
10. Your Chutney Pickle (Chutney Achar) is ready to be enjoyed! It can be used as a condiment with various snacks, as a spread in sandwiches or wraps, or as a side dish with Indian meals.

Note: Feel free to adjust the quantities and types of chutneys used according to your taste preferences. You can also add additional spices or ingredients, such as roasted cumin powder or dried red chili flakes, to enhance the flavor of the pickle.

Enjoy the versatile and flavorful Chutney Pickle with your favorite dishes!

**10. Red Chili Garlic Pickle (Lal Mirch Lehsun Achar): This pickle combines the flavors of red chilies and garlic. The chilies and garlic cloves are pickled together with spices, resulting in a fiery and aromatic pickle.**

Here's a recipe for Red Chili Garlic Pickle (Lal Mirch Lehsun Achar), a spicy and tangy Indian pickle made with red chilies and garlic.

**Ingredients:**

- 200 grams red chilies (deseeded and chopped)
- 10-12 garlic cloves (peeled and chopped)
- 2 tablespoons mustard seeds

- 1 tablespoon fenugreek seeds
- 1 tablespoon fennel seeds
- 1 tablespoon nigella seeds (kalonji)
- 1 tablespoon turmeric powder
- 2 tablespoons red chili powder (adjust according to your spice preference)
- Salt to taste
- 4 tablespoons mustard oil (or any vegetable oil)

**Instructions:**

1. Heat a pan over medium heat and dry roast the mustard seeds, fenugreek seeds, fennel seeds, and nigella seeds until they release their aroma. Be careful not to burn them. Once roasted, let them cool down and then grind them into a coarse powder using a spice grinder or mortar and pestle.
2. In a mixing bowl, combine the chopped red chilies, chopped garlic cloves, turmeric powder, red chili powder, salt, and the ground spice powder. Mix well so that the chilies and garlic are coated with the spices.
3. Heat the mustard oil (or any vegetable oil) in a pan until it reaches its smoking point. Turn off the heat and let it cool down.
4. Pour the cooled mustard oil over the chili and garlic mixture in the bowl. Mix well so that the chilies and garlic are evenly coated with the oil and spices.
5. Transfer the pickle mixture into a sterilized glass jar. Press it down to remove any air bubbles and ensure it is fully submerged in the oil and spices.
6. Cover the jar with a tight lid and place it in a cool, dry place, away from direct sunlight.
7. Allow the pickle to mature for at least a week. During this time, the flavors will develop, and the chilies and garlic will absorb the spices.
8. Shake the jar once a day to evenly distribute the spices and oil. If you find the pickle is too dry, you can add a little more oil.
9. After a week or so, your Red Chili Garlic Pickle (Lal Mirch Lehsun Achar) is ready to be enjoyed. It can be stored in the refrigerator for several months.

Note: Adjust the spice levels and other ingredients according to your taste preferences. You can also add a squeeze of lemon juice or vinegar for extra tanginess if desired.

Enjoy the fiery and tangy Red Chili Garlic Pickle with your meals or use it as a condiment to add a spicy kick to your dishes!

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Thank you for joining us on this flavorful journey through the world of Indian pickles. We hope this recipe book has provided you with inspiration and guidance to create your own homemade pickles, filled with love, tradition, and mouthwatering flavors.

We hope this recipe book has not only provided you with delicious pickle recipes but also kindled a deeper appreciation for the art of pickling and the role it plays in Indian cuisine. May your pickle-making adventures be filled with joy, satisfaction, and a delightful explosion of flavors.

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