

Lemon Pickle

Limbu Lonche



- 1 kg lemons- cut into 1 cm size pieces- *remove all the seeds*
- 1 kg sugar
- 50 gm salt
- 100 gms masala- chili (70 gm) mustard seeds (20 gm) tumeric (5 gm) asafoetida (5gm)

1. Grind the lemon pieces into a paste
2. Add sugar and mix.
3. Add salt and masala, combine well.
4. Leave for 3 days until the sugar has dissolved. If you put it in the sun for one day it gives a good taste.