

NAURATAN CHUTNEY

Makes 1 Small Jar



Commonly known as “**Aam Ki Meethi Chutney**” (*Sweet Mango Chutney*). There is a reason why its called Nauratan Chutney cause it has 9 ingredients.

250 gm. Kairis (Raw Mangoes-Shredded)
 250 gm. Sugar
 1/2 Cup White Vinegar
 1/2 tsp. heaped Kalonji (Nigella seeds)
 1 tsp. heaped Ginger (Julienned)
 1 tsp. heaped Garlic (Chopped roughly)
 1/2 tsp. heaped Zeera (Cumin seeds)

3-4 Whole Dried Red Chilies (Chopped roughly)
 1/2 tsp. Salt

- 1 Mix all the ingredients in a pot
- 2 Put it on the stove and boil for 10 minutes (*It will be a little liquid-y but that's okay cause it will get thicker when it cools. Also do not over cook or it will get brownish*)
- 3 Remove from the stove and let it cool and then store in air tight container.