

NAURATAN CHUTNEY

Diary
of a
PMP
Mom.

Chutneys/Sauces

Makes 1 Small Jar



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.

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