

Chutney Recipe

Ingredients: Serves 4

2 small handfuls of mint or fresh coriander leaves
2 green chilies
1 large onion (use the Bombay variety which has a reddish skin)
1 tablespoon lemon juice
¾ teaspoon salt

Method:

Wash leaves thoroughly and drain well. Chop chilies roughly; peel and slice onion. Grind the first three ingredients in a food processor. Add lemon juice and salt; mix well. This chutney is deliciously sour and hot - which makes it an ideal condiment for kebabs, tandoori dishes and BBQ meats.

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