

## **Dehi Rata Indi Chutney Recipe**

**(Lime and Date Chutney Recipe)**

### **Ingredients:**

500 g (1 lb) whole dates  
6-8 salted or pickled limes or lemons  
20 large dried red chilies, or less for a mild chutney  
1 tablespoon black mustard seeds  
2 cups vinegar  
20 cloves garlic, peeled  
2 tablespoons finely grated fresh ginger  
3 cups white sugar  
1 cup sultanas

### **Method:**

Halve the dates and remove seeds. Cut the limes into eighths, then cut each piece across into fine strips. Soak the dry chilies (stalks and seeds removed) and the mustard seeds in vinegar overnight. Next day grind in the blender together with garlic and ginger. Put the blended ingredients and sugar into a large pan and bring to the boil. Cook until thick as tomato sauce. Add the dates, lemons and sultanas and bring back to the boil, then turn heat low and simmer, stirring, for a further 15-20 minutes. Store in sterilized bottles.

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