

Fresh Capsicum Pickle Recipe

Ingredients:

2 tablespoons oil
1 teaspoon aniseeds
1 1/4 cup mixture of green diced yellow and red capsicum
3 tablespoons pickle hot sambhar powder (readymade)
1/4 teaspoon asafoetida
1 teaspoon salt

Method:

Heat oil, add aniseeds and heat till it crackles and turns light brown. Add capsicum. Mix until they get coated with hot oil. Remove from heat. Mix in rest of the ingredients. Allow to cool and fill in a bottle. It will stay good for 2 more days.

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