

## Patcheree Pickle Recipe

**Ingredients:** Serves 4

1 large semi ripe pineapple  
4 tablespoons raisins  
2 to 4 red chilies  
2 to 4 green chilies  
1 teaspoon mustard seeds  
1 teaspoon mixed curry seeds  
2 sprigs of curry leaves  
½ cup yoghurt  
½ cup sugar  
1 teaspoon salt  
2 tablespoons lemon or lime juice  
3 tablespoons ghee or vegetable oil

**Spice paste:**

8 cloves garlic, peeled  
15 shallots, peeled  
2cm piece of ginger, peeled  
½ finger length of fresh turmeric, peeled  
6 to 10 dried chilies, soaked in hot water until softened

**Method:**

Peel pineapple and cut into 6, lengthwise. Slice into ½ cm wedges. Remove stalks from fresh chilies and slit halfway along the length. Peel garlic, shallots, ginger and turmeric. Pound or grind with dried chilies until very fine. Heat oil; add mustard seeds and mixed curry seeds and stir-fry over medium heat until the seeds start to pop. Add spice paste and curry leaves and stir-fry over medium heat for 4 to 5 minutes until fragrant. Add pineapple and raisins, and stir-fry for 3 to 4 minutes. Add yoghurt, sugar and salt and simmer for about 10 minutes until pineapple is tender and sauce is thickened. Add lemon and fresh chilies and simmer for about 2 minutes. Turn off heat. Patcheree is like a pickle and goes very well with the festive dish of Briyani Rice. Keep it in the fridge if you like it cold.