

Vegetable Atchaar

- 2 bunches carrots (cut into strips)
- 2 apples (cut into small slices)
- 1 cucumber (cut in small slices)
- 1 green peppers (cut in cubes)
- 1 red pepper (cut into cubes)
- 1 yellow pepper (cut into cubes)

- 3 tbs. Methi masala
- 1 ½ tbs. red chillies
- 1 ½ tbs. mustard powder or crushed whole mustard
- 1 tsp. arad
- 1 tbs. dhana
- 1 tbs. jeeru
- 2 tbs. tal

- 3 cups vinegar } boil into
- ½ cup maizena } thin liquid paste

Vagaar

green chillies, whole jeeru, curry leaves, mustard seeds, garlic