

Aubergine Pickle

5lb	3lb	aubergines
1½tbs	1tbs	dry red chillis
3oz	2oz	ginger
23	15	cloves garlic
1½tbs	1tbs	turmeric
¾ pint	½ pint	sesame oil
3tsp	2tsp	cumin seeds
3tsp	2tsp	fenugreek seeds
3tsp	2tsp	mustard seeds
		a few curry leaves
12	8	green chillis
15oz	10oz	sugar
3tbs	2tbs	2tbs salt
3 pints	2 pints	vinegar

- Trim aubergines and cut into small pieces
- Mix red chillis, ginger, garlic and turmeric to a paste
- Heat sesame oil and fry the paste with the curry leaves, fenugreek seeds, cumin seeds and mustard seeds
- Add aubergines, green chillis, sugar and salt
- Add vinegar – should just about cover solids
- Simmer until aubergines are tender
- Bottle in clean jars, and seal

Larger quantities (above) makes approx 8 x 227g jars plus 8 x 340g jars or 20 x 227g jars