

Chutney 4-ways

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Ingredients

Aloo Ki Chutney

- Oil 2 tbs
- Lal mirch (Red chilies) chopped 1-2
- Adrak (Ginger) finely chopped 1 tbs
- Haldee powder (Turmeric powder) $\frac{1}{4}$ tsp
- Pani (Water) 1 Cup or as required
- Aloo (Potatoes) boiled & mashed 2 medium
- Lal mirch (Red chili) crushed $\frac{1}{2}$ tsp
- Namak (Salt) $\frac{1}{4}$ tsp or to taste
- Tatri (Citric acid) $\frac{1}{4}$ tsp
- Zarda ka rang (Yellow food color) 1 pinch (Optional)
- Pani (Water) $\frac{3}{4}$ Cup or as required

Aloo Bukhara Gur & Imli Chutney

- Gur (Jaggery) crushed 1 Cup
- Imli pulp (Tamarind pulp) 1 Cup
- Aloo bukhara (Dried plums) pulp $\frac{1}{4}$ Cup
- Lehsan (Garlic) chopped 1 tbs
- Lal mirch (Red chili) crushed 1 tbs
- Saunf (Fennel seeds) crushed 1 tbs
- Namak (Salt) $\frac{1}{2}$ tsp or to taste
- Lal mirch powder (Red chili powder) 1 tsp or to taste
- Kala namak (Black salt) $\frac{1}{2}$ tsp
- Sonth (Dried ginger powder) 1 tsp
- Ajwain (Carom seeds) $\frac{1}{2}$ tsp
- Pani (Water) $\frac{1}{2}$ Cup or as required
- Corn flour 1 tbs
- Oil 1 tsp

Kairi & Pyaz Chutney

- Lehsan (Garlic) cloves 4-5
- Hari mirch (Green chilies) 5-6
- Pyaz (Onion) cubes 3 medium
- Podina (Mint leaves) handful
- Kairi (Raw mango) peeled 3 medium
- Namak (Salt) $\frac{1}{2}$ tsp or to taste
- Lal mirch powder (Red chili powder) $\frac{1}{2}$ tsp or to taste
- Zeera (Cumin seeds) 1 tsp
- Pani (Water) $\frac{1}{4}$ Cup or as required
- Oil 2 tsp

Lehsan & Lal Mirch Chutney

- Sabut lal mirch (Button red chilies) soaked 10-12
- Kashmiri lal mirch (Kashmiri red chilies) soaked & deseeded 4

- Hara dhania (Fresh coriander) ¼ Cup
- Lehsan (Garlic) boiled 1 Cup
- Zeera (Cumin seeds) 1 tsp
- Namak (Salt) ½ tsp or to taste
- Pani (Water) ½ Cup or as required
- Oil 2 tbs
- Imli pulp (Tamarind pulp) 1 Cup
- Pani (Water) ½ Cup or as required

Method

Aloo Ki Chutney

1. In frying pan, add oil, red chilies, ginger and mix well.
2. Add turmeric powder and mix.
3. Add water, potatoes and mix well.
4. Add red chili crushed, salt, citric acid and mix well.
5. Add yellow food color, mix well and cook for 2-3 minutes.
6. Add water and mix well.
7. Let it cool down and can be store in air tight container for up to 3 days in refrigerator.

Aloo Bukhara Gur & Imli Chutney

1. In frying pan, add jaggery, tamarind pulp, dried plump pulp and whisk well.
2. Add garlic, red chili crushed, fennel seeds, salt, red chili powder, black salt, dried ginger powder, carom seeds and mix well.
3. Add water, mix well and cook for 3 minutes.
4. In water, add corn flour and mix well.
5. Now add dissolve corn flour, mix well and cook until thickens.
6. Add oil and mix well.
7. Let it cool down and can be store in air tight container for up to 1 month in refrigerator.

Kairi & Pyaz Chutney

1. In grinder, add garlic, green chilies, onion, mint leaves, raw mango, salt, red chili powder, cumin seeds and water and grind well.
2. Add oil and blend again.
3. Can be store in air tight container for up to 3 days in refrigerator.

Lehsan & Lal Mirch Chutney

1. In blender, add button red chilies, Kashmiri red chilies, fresh coriander, garlic, cumin seeds, salt and water, grind until well combined.
2. In sauce pan, add oil and ground paste, mix well.
3. Add tamarind pulp and mix well.
4. Add water, mix and cook for 2-3 minutes.
5. Let it cool down and can be store in air tight container for up to 2 weeks in refrigerator.

Ingredients

Aloo Ki Chutney

- Oil 2 tbs
- Lal mirch (Red chilies) chopped 1-2
- Adrak (Ginger) finely chopped 1 tbs
- Haldee powder (Turmeric powder) $\frac{1}{4}$ tsp
- Pani (Water) 1 Cup or as required
- Aloo (Potatoes) boiled & mashed 2 medium
- Lal mirch (Red chili) crushed $\frac{1}{2}$ tsp
- Namak (Salt) $\frac{1}{4}$ tsp or to taste
- Tatri (Citric acid) $\frac{1}{4}$ tsp
- Zarda ka rang (Yellow food color) 1 pinch (Optional)
- Pani (Water) $\frac{3}{4}$ Cup or as required

Aloo Bukhara Gur & Imli Chutney

- Gur (Jaggery) crushed 1 Cup
- Imli pulp (Tamarind pulp) 1 Cup
- Aloo bukhara (Dried plums) pulp $\frac{1}{4}$ Cup
- Lehsan (Garlic) chopped 1 tbs
- Lal mirch (Red chili) crushed 1 tbs
- Saunf (Fennel seeds) crushed 1 tbs
- Namak (Salt) $\frac{1}{2}$ tsp or to taste
- Lal mirch powder (Red chili powder) 1 tsp or to taste
- Kala namak (Black salt) $\frac{1}{2}$ tsp
- Sonth (Dried ginger powder) 1 tsp
- Ajwain (Carom seeds) $\frac{1}{2}$ tsp
- Pani (Water) $\frac{1}{2}$ Cup or as required
- Corn flour 1 tbs
- Oil 1 tsp

Kairi & Pyaz Chutney

- Lehsan (Garlic) cloves 4-5
- Hari mirch (Green chilies) 5-6
- Pyaz (Onion) cubes 3 medium
- Podina (Mint leaves) handful
- Kairi (Raw mango) peeled 3 medium
- Namak (Salt) $\frac{1}{2}$ tsp or to taste
- Lal mirch powder (Red chili powder) $\frac{1}{2}$ tsp or to taste
- Zeera (Cumin seeds) 1 tsp
- Pani (Water) $\frac{1}{4}$ Cup or as required
- Oil 2 tsp

Lehsan & Lal Mirch Chutney

- Sabut lal mirch (Button red chilies) soaked 10-12
- Kashmiri lal mirch (Kashmiri red chilies) soaked & deseeded 4

- Hara dhania (Fresh coriander) ¼ Cup
- Lehsan (Garlic) boiled 1 Cup
- Zeera (Cumin seeds) 1 tsp
- Namak (Salt) ½ tsp or to taste
- Pani (Water) ½ Cup or as required
- Oil 2 tbs
- Imli pulp (Tamarind pulp) 1 Cup
- Pani (Water) ½ Cup or as required

Method

Aloo Ki Chutney

1. Frying pan mein oil, lal mirch aur adrak dal ker ache tarhan mix karein.
2. Haldee powder dal ker mix ker lein.
3. Pani aur aloo shamil karein aur ache tarhan mix ker lein.
4. Lal mirch crushed, namak aur tatri dal ker ache tarhan mix ker lein.
5. Zarda ka rang dal ker ache tarhan mix karein aur 2-3 minutes kliya paka lein.
6. Pani shamil karein aur ache tarhan mix ker lein.
7. Thanda ker lein aur air tight jar mein dal ker 3 din kliya refrigerator mein store ker saktay han.

Aloo Bukhara Gur & Imli Chutney

1. Frying pan mein gur, imli pulp aur aloo bukhara pulp dal ker ache tarhan whisk ker lein.
2. Lehsan, lal mirch crushed, saunf, namak, lal mirch powder, kala namak, sonth aur ajwain dal ker ache tarhan mix ker lein.
3. Pani dal ker ache tarhan mix karein aur 3 minutes kliya paka lein.
4. Pani mein corn flour dal ker ache tarhan mix karein.
5. Ab dissolve corn flour shamil karein aur garha hunay tak paka lein.
6. Oil dal ker ache tarhan mix ker lein.
7. Thanda ker lein aur air tight jar mein dal ker 1 month tak refrigerator mein store ker saktay han.

Kairi & Pyaz Chutney

1. Grinder mein lehsan, hari mirch, pyaz, podina, kairi, namak, lal mirch powder, zeera aur pani dal ker ache tarhan grind ker lein.
2. Oil dal ker dubara blend ker lein.
3. Air tight container mein dal ker 3 din kliya refrigerator mein store ker saktay han.

Lehsan & Lal Mirch Chutney

1. Blender mein sabut lal mirch, Kashmiri lal mirch, hara dhania, lehsan, zeera, namak aur pani dal ker ache tarhan grind ker lein.
2. Sauce pan mein oil aur ground paste dal ker ache tarhan mix karein.
3. Imli pulp dal ker ache tarhan mix ker lein.
4. Pani dal ker mix karein aur 2-3 minutes kliya paka lein.
5. Thanda ker lein aur air tight container mein dal ker 2 weeks tak refrigerator mein store ker saktay han.