

Southern style tomato pickle

Ingredients

Red ripe tomatoes cut into 1 inch thick wedges	1 pound
Vegetable oil	3 TBS.
Black mustard seeds	1 1/2 tsp.
Cumin seeds	1/2 tsp.
Green chillies, slit	4
Finely grated garlic	2 TBS.
Fenugreek seeds	1/4 sp. (1/4 tsp.)
Curry leaves	6-7
Salt	1 1/2 tsp 1/2 TSP
Turmeric powder	1/4 tsp.

Method

Heat oil in a saucepan. When hot add the mustard seeds. When the spattering subsides add the cumin seeds. When the cumin seeds turn dark brown, add the fenugreek seeds, garlic, ^{turmeric powder} salt and curry leaves. Stir and cook for 1 min. Add the tomatoes, stir and mix with the spices. Cover and cook on medium heat until the tomatoes are soft for 7- 10 min.

Serves 4-6