

## SEASONAL BLEND: LIME PICKLE



### MAKE THIS AGAIN!

## SEASONAL BLEND

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

1 tsp each of chilli flakes, curry powder and mustard seeds and ½ tsp each of turmeric, ground cumin and garam masala

Discover more about the Spicery larder at [thespicery.com/larder](https://thespicery.com/larder)

# LIME PICKLE

Traditionally, lime pickle is spiced and salted, then left in the sun to mature for several weeks, but our express version has the same delicious hot and tangy characteristics. It's a great condiment to serve with poppadoms, or on the side of any curry to give a really intense boost of fantastic Indian flavour!

**Prep**  
15 mins

**Cook**  
40 mins



**Heat**

**Serves**  
4 as a  
condiment

- 1 very small **onion** - finely chopped
- 1 **chilli** (any colour) - finely chopped (seeds removed if you prefer less heat)
- 2 **limes** - peeled (discarding any white pith) then cut the peel into small bite-size pieces and halve the limes for juicing
- 1 tsp **sugar**

- 1 Simmer the lime peel with  $\frac{1}{2}$  tsp salt in 150ml water in a small covered pan for 20 minutes or until soft and lighter in colour (adding an extra splash of water if necessary). Strain and leave to one side (discarding the liquid)
- 2 Blend the onion with the juice of the limes, the sugar and  $\frac{1}{2}$  tsp salt to a smooth paste (adding a splash of water if necessary)
- 3 Cook the paste, chilli, strained lime peel and **LIME PICKLE SPICES** in 4 tbsp oil, stirring regularly, for 15 minutes or until nearly all the liquid has evaporated, the chilli is lighter in colour and a spoon stirred through the centre leaves a trail

(1 portion of

**LIME PICKLE SPICES** = 2 tbsp)  
If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by  $\frac{2}{3}$  or it will be too spicy!