Pan of Bliss
Let's cook it real slow!

Easy Homemade Lemon Pickle

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Who doesn't love that tangy and zingy taste of a lemon pickle? The very thought of it makes your mouth water. It is found in every Indian kitchen. Your comfort food like dal-chawal or curd rice is incomplete without a dollop of your favourite lemon pickle. It can be paired with almost everything, be it rice, chapatis or Aloo Parathas. There are umpteen ways to make a lemon pickle. While the traditional way of preparation can be quite tedious, this quick home-made pickle can be prepared instantly and it tastes different from the store bought one. It is also far healthier and easy on the tummy!

Ingredients

Lemons- 8-10

Garlic cloves (small) – 6 to 8 (optional)

Chilli Powder- 4 tsp

Turmeric powder- ¼ tsp

Salt to taste

Mustard seeds- 1 tsp (coarsely ground/crushed)

Roasted fenugreek Powder- ¼ tsp

Asafoetida- ¼ tsp

Water- 1 cup

For Seasoning

Sesame Oil- 2 tbsps

Mustard seeds- 1 tsp

Curry Leaves- A sprig

Method

Wash lemons, wipe dry. Here, I have used the bigger lemons that you normally get during festivals in South India. You can prepare the pickle with even the smaller ones that you get at the local market.

Steam or boil whole lemons for 10 minutes. Keep aside for cooling.

Once cool, cut into small pieces or quarters. Collect the juices in a bowl while cutting.

Heat sesame oil in a pan, splutter mustard seeds and add curry leaves.

If you are using garlic cloves, add it to the oil and stir till light brown in colour.
On low flame, add turmeric powder, chilli powder, asafoetida. Switch off flame. Add roasted fenugreek powder into the seasoning.

Pour this mixture over the cut lemon pieces and the collected juices and mix them with a spatula so that the spices are coated well. Check if the salt is enough. A pinch of sugar or jaggery can also be added. But this is optional.

Notes & Tips

The Lemon pickle once cooled must be stored inside a glass jar or bottle. Keep outside for a day for the flavours to set in before keeping in the refrigerator.

The pickle tastes the best when the flavours have set in and remember to keep it back in the refrigerator to prolong its shelf life as this pickle is devoid of any preservatives.

Use a clean and dry spoon to scoop out the pickle so that the it remains fresh for a

longer period.

The lemon pickle aids in digestion. It is also beneficial for our health as lemon is a good source of vitamin C and helps in boosting our immunity.

Jaggery is used to balance the sourness of the lemons in the pickle. But again, this is optional.