

## Gongura/Sorrel pickle



My wife is Telugu, which means that she grew up eating Gongura (Sorrel) pickle. Sick of eating the store-bought stuff, I found some nice organic Sorrel in the farmers market today and decided to make some. It is a sour, hot, salty, richly flavored marvel. Recipe is adapted from Usha's Pickle Digest (which, if you like Indian pickles, is a must have).

### Ingredients:

250 grams Sorrel - washed, dried in a salad spinner, and with the stems removed o

30gms chilli powder (the Indian kind not the Texan)

10gms coriander seeds, and 10 gms cumin seeds roasted and ground

10gms dried tamarind. Strip it, remove any seeds. Soak in 1/2 cup of hot water for 10 minutes, mash with a spoon till it is as dissolved as possible, and then strain into a thick juice

20 gms powdered jaggery (or brown sugar will do)

2.5 gms powdered asofoedita (hing)

5gms turmeric powder

55gms kosher salt

100 ml refined sesame, peanut or other vegetable oil.

Method:

Stir fry the sorrel in a table spoon of oil till it is cooked (10 minutes on a medium flame).  
Put aside

In the same pan add the rest of the oil, tamarind extract, jaggery (sugar), turmeric and salt. Increase the flame and stir till the mixture thickens.

Stir in cooked sorrel and the rest of the powders

On a low heat keep stirring the mixture till it looks like a jam and the oil separates.

Cool and bottle

It will stay good for about 2 months.