



Achari ya ndimu is a beautiful example of how intertwined Kenyan food is with Indian food. One of my favorite condiments & I'll show you just how to make it.

Ingredients

4 limes

1/4 teaspoon of turmeric

4 lemons

Salt to taste

1/2 a teaspoon of kez organics chili paste

Sprig of rosemary

1/2 a teaspoon of paprika

Method

Slice your limes into slithers and place inside your jar. Add your spices into the jar

Juice your lemons and mix in your chili paste with the resultant juice. Once mixed in, pour this into your jar and mix it in until evenly distributed. Cover with a lid and allow to pickle for 4-7 days. Enjoy.



SERVE WITH: any savory dish you like

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/achari-ya-ndimu/>