Tomato Pickle Recipe / Thakkali Oorugai (Tamilnadu Style)



Tomato Pickle Recipe / Thakkali Oorugai is our family favourite dish. My mom makes it often and refrigerate it in a big jar. Every household has its own pickle recipe and this is my mom's signature recipe and my dad is a huge fan for this pickle. For every meal, he have it without fail as side dish for tiffin items or with rice. This thakkali orrugai has got sweet, tangy and spicy note and are spiced with mustard,

fenugreek, asafoetida, garlic and red chilly. It has no preservatives or colouring agents as it is homemade so good for health.

It can be served with idli, dosa, pongal, rice, roti, poori and paniyaram. You can even spread it in sandwiches and take it out for picnic .
This tomato pickle was made in my mom's kitchen, I just clicked it for blog sake. I love to eat it with hot steamed white rice with some ghee on top. Try it in your home, you will love it for sure.

Check other pickle recipes in my blog – Lemon Pickle, Mango Pickle, garlic pickle, Vadu mango pickle

How to make Tomato pickle recipe with step by step pictures

Preparation



Cooking Procedure



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Save Print
Prep time
20 mins
Cook time
1 hour 30 mins
Total time
1 hour 50 mins

Tomato Pickle Recipe / Thakkali Oorugai (Tamilnadu style) is a favourite condiment to me. This is my mom’s recipe and it can be served with idli, dosa, pongal, rice, roti, poori and paniyaram. You can even spread it in sandwiches and take it out for picnic.
Author: Gayathri Ramanan
Recipe type: Pickle
Cuisine: Indian
Serves: 1 jar
Ingredients

- 2 Kg of Tomatoes
- 1 Lemon Sized Tamarind
- Salt to taste
- To Dry Roast
- 1 Tsp of Mustard
- 1 Tsp of Fenugreek Seeds
- Few Asafoetida Pieces
- 30 Red Chilies
- To Fry Garlic
- 1 Cup of Gingelly Oil

- 1 Tsp of Mustard Seeds
- 1 Tsp of Urad Dal
- Few Curry Leaves
- Garlic Cloves from 3 whole garlic, sliced

Instructions

1. Wash and chop the tomatoes into bigger pieces.
2. Heat a pan and dry roast the mustard seeds and fenugreek seeds until it changes color. Transfer it to a plate, let it cool it for few mins. Now grind it along with red chilies and tamarind. Keep it aside.
3. Peel the skin of 3 whole garlic and keep it aside.
4. Add all the tomatoes pieces and the tamarind together in a blender without adding water. Keep it aside.
5. Transfer the tomato puree to a heavy bottomed pan or cooker, add salt to it and turn on the stove.
6. Cover and cook the puree to avoid spilling. Stir it continously to avoid sticking to the bottom.
7. After the pickle reduces to half of its volume, add ground powder and stir it continously.
8. When the pickle turned into thick thokku like consistency, turn off the stove.
9. Heat a kadai / pan, add gingelly oil, add mustard, urad dal, curry leaves and garlic, fry it for few mins.
10. Now add the pickle to the oil, gently mix it and cook it for few more mins and turn off the stove.
11. Yummy, mouth watering tomato pickle is ready to serve.

Notes
Sesame Oil / Gingely Oil (Nalla Ennai) enhances the taste of this pickle. You can also use any oil to make.
Thakali oorugai should be kept in any Air tight container and refrigerating it increases it’s self life. This can stay for 1 month. Make sure it is sealed good and always use dry spoon to take it out.
This pickle will splutter and splash while cooking making it a messy kitchen. Using a thick bottomed vessel or pan while making this pickle.



Vadu Mango Pickle Recipe / Maa Vadu Pickle

Vadu maangai Oorugai / Vadu mango pickle recipe is a popular south Indian pickle prepared from mavadu (Tiny Baby Mangoes). My mom used to buy tender raw mangoes in bulk and

make this special pickle during summer, but this time I tried this authentic maa vadu pickle and it successfully came out so good. This pickle will stay good for months without refrigeration. You can use gingelly oil or castor oil to make this vadu mango pickle. Vadumangai oorugai tastes great with curd rice and moor sadham. Try this no cook south Indian ***BABY MANGO PICKLE*** *at home and enjoy …*



Ingredients

- 1/2 Kg of Raw Tiny Mangoes
- 2 Tsp of Mustard Seeds
- 2 Tsp of Fenugreek
- 25 Red Chillies
- 1/4 Tsp of Asafoetida
- 1 Small Virali Manjal (Turmeric) or 1/2 Tsp of Turmeric

Powder
- 4 Tbsp of Gingelly Oil or Castor Oil
- salt to taste

Method for Maavadu Pickle

- Wash and pat dry the mangoes in a kitchen towel, let them dry in shade for 2 hrs.
- In a big glass bottle, transfer the mangoes and pour oil and mix well so that oil coats all the mangoes.
- In the mean time, dry roast the mustard, fenugreek and red chillies until fenugreek changes color and mustard cracks. Cool down and grind them along with turmeric, salt and asafoetida.
- Add 5 Tbsp of water and grind it to a smooth paste.Transfer this to bottle and mix well with clean, dry spoon.
- Keep this covered and leave it in kitchen shelf for 10 days.
- Shake the jar couple of times every day. After few days, the mangoes will shrink in size and water quantity increases because of salt.
- Serve this flavorful pickle with sambar sadham (Sambar Rice) or thayir sadham (Curd Rice).

Tips

- Always use dry clean spoon. DO not use your hand to take pickle.
- Store it in glass bottle or ceramic jar.
- Use castor oil or gingelly oil to make this pickle.
- You can use rock salt or table salt as rock salt gives you nice taste than table salt.

Health Benefits of Raw Mangoes

- It keeps blood pressure under control.
- Good for indigestion and constipation.
- It has anticancer properties.
- Home remedy for morning sickness in pregnancy.



Spicy Maavadu With Creamy Curd Rice

Mango Rice / Maangai Sadam / Raw Mango Masala Rice

In India, summer has started.. When I think of summer, three things comes to my mind, they are mangoes, hot weather and vacation. Variety of mangoes started flooding the market. So I bought raw and ripened mangoes. I made this easy one pot meal (variety rice) with mango, it is very simple to make rice dish with less ingredients and it tastes

more like south Indian Lemon Rice . In this mango rice recipe, the mango gives a tangy taste and it is counter balanced with aromatic masala which has red chillies, ginger, coconut and cumin in it. You can make this mango rice for ugadi festival menu, and it is perfect to pack for kids and adults lunch box.



- Preparation Time : 15 Mins
- Cooking Time : 10 Mins
- Servings : 2 People

Ingredients

To Grind

- 4 Red Chilies
- 1 Inch of Ginger
- 1 Tsp of Cumin
- 2 Tbsp of Grated Coconut

- Few Curry Leaves
- 6 Small Onions(Shallots)

To Temper

- 1 Tsp of Mustard
- 1 Tsp of Urad Dal
- 1 Tsp of Channa Dal (Bengal Gram)
- Pinch of Hing

Other Ingredients

- 2 Cups of Cooked White Rice
- 1 Cup of Grated Mango
- 2 Tbsp of Gingelly Oil
- 1/2 Tsp of Turmeric Powder
- Salt as needed

Method

- Cook the white rice in a pressure cooker for 3 whistles. Open the lid and cool down the rice.
- Wash and grate the raw mango finely.
- Grind all the ingredients listed under ” To Grind ” without adding water.
- Heat a pan with oil, add mustard seeds, urad dal, channa dal and hing, after it sizzles and dal changes color, in a medium flame, add turmeric powder, fry for a min. Add grated mango, ground masala and salt fry for 5 mins until raw smell vanishes. Turn off the flame.
- Finally add white rice and little oil, gently mix well make sure not to break the rice grains. Check for salt.
- Garnish with coriander leaves and serve hot with potato fry or papad or appalam.

Tips

- Add peanuts or cashews nuts if you prefer.
- You can use basmathi rice or raw rice or left over rice.
- Cool down the freshly cooked rice before mixing it with masala.

Health Benefits of Raw Mango

- Green mangoes are silver bullet to gastro intestinal problems.
- Rich in vitamin B & C.
- Due to the presence of vitamin C, it strengthens the immune system.
- Useful in the treatment of scurvy.
- Cures blood and liver disorders.


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Mango Rice