powbet

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pan><div>South Asian pickle</div></div&
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t;pickle</div></div></td><td><div><div></
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t;td><div><div>Alternative names</div></div></td&g
t;<td><div><div>Achar, pacchadi, loncha, oorugai, avakaai</
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gt;Main ingredients</div></div></td><td><div><d
iv>Fruit (mango, plums), vegetables, or meat</div></div></td&g
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owder, spices, mustard seeds, fennel seeds</div></div></td>&lt
;/tr><tr><td><div><div>Variations</div></div
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gt;South Asian pickle - Wikipedia</div></span&
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div class="hwc kCrYT" style="padding-bottom:12px;padding-top:0px&
quot;><div><div><div><div><div><div><d
iv>Traditionally, Indians use sesame oil, mustard oil, or groundnut oil in pi
ckles. These days, since olive oil is marketed heavily as the best oil for healt
h, people have started substituting the traditionally used oil with
olive oil. However, it's best when not heated. I have prepared
pickles using ricebran oil too.</div></div></div></div>&
lt;/div><div></div><div><a data-ved="2ahUKEwj5576J7
8-DAxXZLUQIHT_5ABAQFnoECAEQDg" href="{href}"><d
iv>Can pickles be made in olive oil? - Quora</div