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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
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gt;South Asian pickle - Wikipedia</div></span&
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;2ahUKEwj5576J78-DAxXZLUQIHT_5ABAQzmd6BAgBEAg" href="{href}">n
acional cassino</div></div></div></d
iv><div class="hwc kCrYT" style="padding-bottom:12px;paddin
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v><div>Traditionally, Indians use sesame oil, mustard oil, or groundnut
oil in pickles. These days, since olive oil is marketed heavily as the best oil
for health, 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>&lt
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n><div><span>Can pickles be made in olive oil? - Quora</span&g