



Jamun cooling drink

Serving: 1

Veg

Ingredients

- Jamun : 15-20
- Pink salt 1 tsp
- Jaggery 2 tbsp
- Jeera powder 1 tbsp
- Pepper powder to taste
- Mint leaves handfull
- Lime juice 1 tbsp
- Sabja seeds 1 tbsp
- water 500 ml

Preparation Method

- Take a pan , add water , jamun , jeera powder , pepper , jaggery , and salt
- Let the water boil , Till the seeds are separated , than add mint leaves , again give 2-3 boils.
- Now let it cool for sometime , than strain it by mashing the jamuns.
- Now add lime juice and sabja seeds in it Mix well .Serve with ice cubes