

# Tamarind Chutney

This exotic sweet and sour chutney is a zesty condiment. This chutney can be called the ketchup of the east.



## Ingredients:

- 1/2 lb tamarind, seeded
- 2 1/2 cups sugar
- 2 cups boiling water
- 1 1/2 tablespoons roasted ground cumin seeds
- 1 tablespoon salt
- 1 teaspoon black salt
- 1 teaspoon red chili powder
- 1 teaspoon ground black pepper
- 1/2 teaspoon ginger powder

## Method

1. Break the tamarind into small pieces and soak in boiling water for one hour (or cook for 10 minutes, if short on time).
2. Mash it into a pulp and strain, pressing the tamarind into the strainer to remove all the pulp. Add sugar to the pulp. Mix well. Add the remaining ingredients. Mix and taste. Add more sugar, salt or pepper as needed.
3. Chutney can be refrigerated for two to three months.

## Serving suggestion:

1. Tamarind chutney is delicious with samosas, pakoras, drizzled over dahi vadas, bhel poori, or any kind of chat.
2. It is also delicious as a dipping sauce for French fries and as a spread over crackers.
3. Try drizzling over rice to add a unique flavor to plain rice.