



Tamarind Chutney

Tamarind is that is now grown in India, South-East Asia and the West Indies. It produces pods filled with dark brown, seed-laced, bittersweet pulp that is used to make chutneys, jams and condiments

In this video, Manjula shows us how to make this sweet and sour condiment. It was fun to meet her granddaughter in the video!

Tamarind chutney is delicious with samosas and pakoras or drizzled over dahi vadas, bhel poori, or any kind of chat.

This is also delicious as a dipping sauce for French fries or as a spread over crackers. It can be stored in the refrigerator for 2-3 months.

Ingredients

½ lb. tamarind

2 1/2 cup sugar

2 cup boiling water

2 teaspoons roasted ground cumin seed

1 teaspoon salt

1 teaspoon black salt

1 teaspoon red chili powder

1 teaspoon ground black pepper

½ teaspoon ginger powder

Sugar, salt and pepper adjust to your taste. What is needed depends on the sourness of the tamarind.

Preparation steps

Break the tamarind into small pieces in a bowl. Add the hot water and soak for one hour.

Using a potato masher, mash it into a pulp and strain. Press the tamarind into the strainer so that all the pulp is removed.

Add 1 ½ cups of sugar to the pulp and mix well.

Add the remaining spices. Mix again well and taste. Add whatever amount of sugar you desire and salt or pepper as needed.

Store in the refrigerator.

Bonus Items

If you want to watch the video again, click [here](#).