

Recipe

Tamarind Chutney

By

Ananda Lila devi dasi



Ingredients

- ¼ C dried tamarind pulp soaked in 1 C of hot water
- 1 Tsp cumin powder
- 1 Tbsp ginger juice
- ¼ C packed brown sugar
- 1 C water

Preparation

1. Strain the tamarind, collect the juice and discard the tamarind pulp.
2. Combine the tamarind juice and the rest of the ingredients in a saucepan and cook uncovered over low heat for 20 minutes or until thickened. Transfer to a bowl.

Yield

1 Cup chutney

For further details please contact

anandliladd@gmail.com

www.iskcondesiretree.com

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Hare Rama Hare Rama Rama Rama Hare Hare