

## Recipe

### Tamarind Date Chutney

## By

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## Ingredients

- Seedless Tamarind - 1 cup
- Dates, finely chopped - ½ cup
- Jaggery, grated - 1 cup
- Brown sugar or Sugar - ¼ cup
- Water - 4 cups

## Seasoning:

- Roasted cumin powder – 2 tsp
- Red chili powder – 1 tsp
- Garam masala powder – ½ tsp
- Black salt – ½ tsp
- Dry ginger powder – ¼ tsp
- Salt or more to taste – 1 tsp

## Preparation

1. To a saucepan, crumble and add tamarind.
2. Then add dates, jaggery, brown sugar and 4 cups water and bring to a boil.
3. Simmer and cook for 15 to 20 minutes.
4. Stir and crush the tamarind to the side of the pan with spoon.
5. Once this is cooked and thickened, take off from stove.
6. Strain through a sieve and place the strained sauce back on stove.
7. Add the seasoning powders and salt.
8. Bring to a boil and thicken the sauce a bit.
9. Take off from the stove and cool. Chutney will thicken more as it cools down completely.
10. Store in fridge and use as needed.

## Serves

2 Persons.

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