

Tamarind Sauce Recipe

Ingredients:

1. Dried tamarind 500 grams slab
2. Dried tamarind 200 grams slab
3. Jaggery powder or Guud (unrefined cane sugar powder)
4. Water

Method:

Take 2 pots with water (about 4-8 cups each) as required for the amount of tamarind. Bring it to boil. Then put the slabs of tamarind in each pot. We will make 500 gram slab pure sour sauce and make 200 gram slab sweet and sour.

Now, put about 400 grams of jaggery powder in the pot that has 200 grams tamarind which is double the amount of tamarind. Then let both pots boil for about 20 – 30 minutes. As the tamarind is boiling break the slab till all the tamarind is separated from the slab.

Once the tamarind is boiled enough you will see the color of water turns dark. At this point take a strainer and 2 bowls and slowly strain the tamarind individually in separate bowls.

Once the tamarind is strained with all the water from the pots put them in separate pots and boil them till the time you get the desired thickness. Then let them cool down and save them in the bottles.

With the left over tamarind put some water and boil about 5 minutes and repeat the process. You will see there is still a lot of tamarind juice left in the second round. Now bottle this sauce too.

You can make it in smaller batch as you desire. You can use this in many seafood dishes like fish curry, shrimp masala, jerk chicken plus other kind of curries and food.

Enjoy