

KHAJUR KI CHUTNEY

Diary
of a
PMP
Mom.

Chutneys/Sauces

Makes 1 Small Jar

A close-up photograph of a white ceramic bowl with an intricate, carved pattern around its rim. The bowl is filled with a thick, dark brown chutney. In the background, several whole, dark brown dates are visible on a white surface.

1/2 cup Imli (*Tamarind*) Paste
250 gm. Date Paste
1/2 tsp. Kaala Namak
1 tsp. Chat Masala
1 tsp. Red Chili Powder
1/2 tsp. Bhuna Zeera
Powder (*Roasted Cumin*)

- 1 Mix everything in a sauce pan and bring it to a boil.
- 2 Adjust the spices according to your taste and cook it to a thick consistency.

A mix of sweet dates with tangy tamarind. Another one of my favorites!