

SWEET TAMARIND CHUTNEY

Diary
of a
PMP
Mom.

Chutneys/Sauces

Makes 1 Small Jar



1 cup Imli (*Tamarind*)
Paste (soak the imli in hot water and squeeze the pulp out of it)
1 big piece of Jaggery (*Gurr, or you can use sugar too*)
1 tsp. Kaala Namak
1 tsp. Chat Masala
1/2 tsp. Red Chili Flakes
1 tsp. Crushed Zeera (*Cumin*)
1 inch piece of Ginger

- 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.

I love this chutney with everything! I like it a bit sweet, but you can adjust according to your taste.