

Beans, Rice And Everything Nice

Tamarind Date Sauce



original recipe by: beansriceeverythingnice.weebly.com

Ingredients

55 grams (1/4 cup) seedless tamarind pulp
110 grams (1/2 cup) pitted dates
2 cups water
1 teaspoon garam masala
1/2 teaspoon ground ginger
or
1/2 teaspoon toasted cumin seeds, ground
1 teaspoon toasted coriander seeds, ground
1/2 teaspoon ground ginger

1. Place the tamarind, dates, and water in a small saucepan. Bring to a boil over medium-high heat, reduce heat to medium-low and simmer for 10 minutes. Set aside to cool slightly.
2. When cooled slightly but still warm, mash with a potato masher into a smooth pulp.
3. Strain the tamarind-date pulp through a fine mesh strainer. Press with the back of a spoon to push out as much of the juices and finer pulp as you can. Discard the pulp. The result will be a thick juice.
4. Add the spices to the juice and whisk to incorporate. Serve.