Tamarind Sauce

Ingredients:

0.5 cup tamarind paste (or 0.5 cup tamarind pulp from pods)

1 cup water

0.25 brown sugar (adjust to taste)

1 tablespoon soy sauce (optional)

1 tablespoon minced garlic

1 tablespoon minced ginger

0.5 teaspoon chilli powder (optional)

0.25 teaspoon salt

1 teaspoon ground cumin (optional)

Fresh lime juice (optional for brightness)

1. If using tamarind pods peel them and remove the seeds. Soak the tamarind pulp in 1 cup of warm water for about15-20 minutes to soften.
2. Mash and squeeze the pulp in the water to extract the juice, then strain through a fine sieve to remove any solids.
3. In a saucepan over medium heat, combine the tamarind paste, water, brown sugar, soy sauce, minced garlic, minced ginger, chilli powder, salt and cumin.
4. Bring the mixture to a gentle simmer. Stir frequently and let it cook for about 10-15 minutes, allowing the flavours to meld and the sauce to thicken slightly.
5. Taste the sauce and adjust the sweetness or spice level as desired. If you want a bit of brightness add a splash of fresh lime juice.
6. Remove the sauce from heat and let it cool.
7. You can store in an airtight container in the fridge for up to 2 weeks.