



# Tamarind Chutney

- 2 teaspoons cumin powder
- 1 tablespoon jaggery, or light brown muscovado sugar
- 1/2 cup pitted dates
- 1 cup tamarind extract
- 2 teaspoons red chile powder
- sea salt, to taste

In a small saucepan, bring all the ingredients to a boil and cook until reduced by half. Cool, then process to a smooth consistency.