



Yield: Apx 2 cups

Khajur Imli Ki Chatni

Date / Tamarind Chutney

Ingredients:

- ½ Cup Tamarind Concentrate (**Imli**)
- 1 Cup Seedless Dates (**Khajur**)
- 1 Cup Raw Sugar (**Jaggery**) - grated
- ¼ inch piece Fresh Ginger (**Adrak**) - rough chopped
- 2 tsp Cumin Seeds (**Jeera**) - roasted and ground into a fine powder
- 2 tsp Red Chile Powder (**Lal Mirchi**)
- ½ tsp Black Salt (**Kala Namak**)
- ½ tsp Black Pepper (**Kali Mirch**) - ground
- 2 Cups Water

Preparation:

- 1) Place jaggery, dates, and water in a medium pan with a tight fitting lid - Bring to a boil over medium-high heat - Reduce heat to a 'high' simmer and allow to cook covered for 2 hours (keep an eye on the water - add just enough as needed to keep the dates from scorching)
- 2) Once the dates have cooked, allow them to cool for 20-30 minutes - Transfer the dates to the work bowl of a food processor or blender - Add Ginger and purée until smooth
- 3) Strain the puréed date mixture through a fine mesh sieve (use a spatula to help push the mixture through) into a clean, medium pan - Place the pan over medium-low heat - Add Tamarind concentrate and bring to a simmer
- 4) Once a simmer has been achieved, add ground cumin, red chile powder, black salt and pepper - Thoroughly combine
- 5) Allow the mixture to simmer until it thickens (the mixture should thinly coat the back of a spoon - think 'warm syrup')
- 6) Remove from heat and allow cool to room temperature (chutney will continue to thicken as it cools)
- 7) Serve chilled or at room temperature with chaat of choice or as part of any Indian meal

Chutney can be stored refrigerated in an airtight container for up to 2 weeks