



Recipes

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Spicy Tamarind Sauce

Serves 1

Ingredients:

1/3 cup Tamarind Paste
1 cup Hot Water
2 1/2 Tbsp. Fresh Garlic , minced
2 tsp. Fresh Red Chiles , seeds removed
1 oz. vol. Palm Vinegar
1 oz. vol. Sweet Soy Sauce
2 tsp. Olive Oil
1 Tbsp. Rice Wine Vinegar
2 tsp. Orange Juice

Directions:

1. Dissolve tamarind paste in steaming hot water. Set aside to cool slightly.
2. Place all ingredients together in a food processor and blend until smooth.
3. Place in a storage container or squeeze bottle.
4. Label, Date and Refrigerate.