

date & tamarind chutney



preparation time: 5 minutes
cooking time: 45 minutes (plus 1 week
to allow flavours to blend)
chilli rating: medium

difficulty level: easy
makes: about 6 cups

ingredients

1 kg pitted, dried dates
3 cups white vinegar
250 g jaggery (or brown sugar)
½ tsp salt
1 cup vegetable oil
⅓ cup tamarind concentrate
⅓ cup chilli powder
5 x 3-inch cinnamon sticks, broken
into 1-inch pieces
2 ½ tbs green cardamom pods
3 tbs whole cloves
4 tsp chat masala (see Ajoy's tips)

method

In a large, heavy-based saucepan, combine dates, vinegar, jaggery (or brown sugar), salt, oil, chilli powder, cinnamon, cardamom and cloves. Cook over medium heat, stirring, until mixture begins to bubble. Reduce heat to low and cook, partially covered, stirring often, until dates are soft.

Remove from heat. Add chat masala and mix well. Spoon hot chutney into jar with tight-fitting lid. Store in a cool, dry place for at least 1 week.

Once opened, it will keep for up to 6 months in the refrigerator.

Ajoy's tips Click [chatnis, murabbas and pickles](#) to read Ajoy's blog about pickles and chutneys.

Chat masala contains a mix of many dry-roasted ingredients such as asafoetida, cumin and coriander seeds, dried mint, ginger, garam masala, pomegranate seeds, chilli peppers, black pepper and amchur powder (dried green mango). Black salt, an essential ingredient in chat masala, is also extremely good to prevent coagulation of the arteries and veins!

This recipe remains the copyright of ajoy joshi & nilgiri's. For more recipes visit our [recipe page](#)