

Ingredients

Quantity	Measure	Ingredient	Description
4	Tablespoon	Currants	or Plums.
1	Piece	Ginger	
2	Medium	Chillies Green	
1	Medium	Onion	
1	Tablespoon	Tamarind Juice	or juice of 1
1	Tablespoon	Sugar	
2	Teacup	Water	
	As Required	Salt	tot taste

Method

Currants are dried, dark red, seedless grapes. They are dried to produce a black, tiny shrivelled, flavour-packed the grapes were originally cultivated in the south of Greece, and the name currant comes from the ancient city of 'Corinth'.

Pick and clean the currants or plums, and grind them with the other ingredients. Add water and salt to taste and boil for half an hour. Temper with ghee and a sliced onion. Simmer till the sauce thickens.