

Ingredients

Quantity:	Measure:	Ingredients:
50	Grammes	Tamarind Pulp
2 and 1/2	Teacup	Water
1/2	Teacup	Garam-Masala
1	Pinch	Asafetida (Hing)
	As Required	Salt
1/2	Teaspoon	Salt - Black
1	Teaspoon	Jeera Powder
1/2	Teaspoon	Chilly Powder, Red
1 + 1/2	Teaspoon	Lime Juice
1	Teaspoon	Sugar
1	Tablespoon	Mint Leaves (Pudina)
	As Required	Bondi

Method

- * Soak the tamarind pulp in the warm water for about 15 minutes.
- * Then mash and blend it thoroughly. Push the liquid through a sieve and discard the residue.
- * Add the garam masala, asafoetida, salt, chili powder. sugar, cumin, lemon juice and mint. Mix together thoroughly.
- * Serve chilled garnished with few batter drops and stir before drinking.