

# Date & Tamarind Chutney

## Kajur Chinchu Chutni

- 5 dates
  - 2 pieces 3 inch long tamarind
  - 2 tsp jaggery/brown sugar
  - 1/2 cup water
  - Salt to taste
  - ¼ tsp cumin seeds
  - Handful coriander leaves or mint leaves
1. Take seeds out of dates and tamarind.
  2. Soak 4-5 hours with jaggery.
  3. Grind with remaining ingredients and sieve.

