

Chili Paste with Tamarind

Prepare tamarind by soaking in enough water to cover seedpods – about 1 hour

In a hot wok add:

- 1 T oil
- 1 T chopped red chili
- 1 T garlic
- 1 small hand onion

Cook until darkened. Remove from wok. Transfer all to mortar, add the following and blend.

- 3 T sugar
- 1 T tamarind water
- 1 small hand chopped celery leaf
- lime (to taste)
- soy (to taste)

