

# Spicy Sour Dipping Sauce

## INGREDIENTS

15-20 seedless dates, Chopped

1 cup Tamarind pulp

2 tsp Cumin seeds

¼ tsp Saunf (fennel seeds)

2 tsp Red chili powder

1 tsp Black salt

1 tsp Dry ginger powder

## METHOD

1. In a non-stick pan, take the tamarind pulp, dates, and 3 cups water. Cover and bring to a boil.
2. Add red chili powder, black salt and ginger powder. Mix well and cook for about 6-8 minutes.
3. Strain in a bowl. Let it cool. Store in air tight containers.

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