



tamarind chutney

MAKES ABOUT 6 CUPS

You'll find different versions of this chutney on street food carts all over India, as it's an important component of *chaats*—snacks sprinkled with a tantalizing hot and sour seasoning. With just the right balance of fruity sweetness and tang, it's delicious with just about anything.

 2 tablespoons fennel seeds	1 small dried red chile (see Glossary), broken into pieces
1 tablespoon coriander seeds	3 pieces dried ginger or 1 teaspoon ground ginger
1 teaspoon cumin seeds	17 ounces jaggery or dark brown sugar (about 2¾ cups)
1 teaspoon black peppercorns	4 cups Tamarind Paste (page 284)
2 black cardamom pods, uncracked	Kosher salt
2 green cardamom pods, cracked	
2 star anise	
1 cinnamon stick, broken into pieces	



Toast the fennel seeds in a dry heavy 8-inch skillet over moderately low heat, shaking the skillet, until fragrant and a couple of shades darker, about 2 minutes. Turn the seeds out onto a small tray or platter to cool. Toast the coriander seeds in the same way and turn them out on the tray or platter. Toast the cumin seeds in the same way, turning them out to cool, and then toast the peppercorns, turning them out to cool as well. Put the cardamom pods in the skillet and add the star anise, cinnamon, chile, and dried ginger. (If using ground ginger, do not add it at this point.) Toast the mixture in the same way and cool on the tray or platter. Finely grind all the toasted spices together in an electric coffee/spice grinder. If using ground ginger, add it now.

Put 3 cups water and the jaggery in a heavy 6- to 8-quart pot and bring to a boil. Once the jaggery has melted, stir in the tamarind paste. Bring the mixture to a simmer and add the ground spices and salt to taste. Simmer the mixture over moderate heat until thickened, about 15 minutes. (When cool, the chutney will be a spreadable consistency.)

Remove the chutney from the heat and let cool. *The chutney keeps in an airtight container in the refrigerator for 4 to 6 weeks.*