

Spice is Nice II

Rasem (Indian tamarind soup)

Ingredients

Black pepper - pound
Cumin seeds - pound
2 pips garlic - pound
Mustard seeds
An onion – slice thinly
Dried red chillies – cut into 1/2 inch pieces
Turmeric powder 1/2 tsp or less
Tamarind - 1 heaped tsp
salt
cooking oil

Method

Heat the oil in a saucepan
Fry the onions in the oil until they turn brown
When brown, put in the mustard seeds
When the mustard seeds start jumping around, add in the pounded ingredients and the dried chillies
Add in the turmeric powder and continue to stir
Now add the tamarind juice and reduce the flame
When it is about to boil, remove from heat and add in salt and stir.