



A Premium Farm-to-Fork
Culinary Market

5780 County Road 305
Elkton, FL 32033
ph: 904/429-3070
rypeandreadi.com

Tamarind Tea

It's a condiment. It's a spice. No, it's a bean. The "Manila sweet," as the tamarind is sometimes called, is all of the above. Tamarind seed extract, which is deliciously tangy, is one of the most highly prized foods in Asian and Indian cuisine.



Ingredients:

15 cups water
8 oz peeled tamarind
2 cups honey crystals

Directions:

Boil water. Add peeled tamarind and boil for 10-15 minutes.
Turn off heat and add honey crystals. Then allow tea to steep to room temp. Once at room temp, strain and place in refrigerator to chill before serving.