



## Tamarind

This powerful sweet-tart flavor is 100% free of the seeds and strings that characterize this pod fruit. It is blended so silky smooth that even your finest sauces won't require straining.

### Product Specifics

**Ingredient List:** Tamarind and cane sugar

**Pack Size:** 6/30 oz. wide mouthed HDPE jars per case. Each jar attaches to a standard bar pour spout.

**Brix:** 20 - 22

**Kosher:** (U)

**Conversion:** 1- 30 oz. = 0.85 kg Net wt.  
1-6/30 oz. case = 5.1 kg Net wt.  
Approx. fl. oz. per jar = 29 fl. oz.

**Handling:** Keep frozen. Product good for 7-10 days thawed and refrigerated at 40° F and up to 24 months frozen from manufactured date.

**Complimentary Flavors:** Rich flavored berries, stone fruit and citrus, such as raspberry, blackberry, apricot, and blood orange

**Flavor Alternatives:** Other high acid flavors like *Passion Fruit Concentrate*, *Blood Orange Concentrate*, *Meyer Lemon Concentrate*, and *Key Lime Concentrate*

### Interesting...

Tamarind, also known as "Indian Date" is the secret ingredient in Worcestershire Sauce and an indispensable spice in Indian kitchens. Interestingly enough, it is a distant cousin of the string bean and a member of the pea family. The fruit is flat, bean-like and in irregular cured pods that vary in length from 2-7 inches long and are about an inch wide. The pulp has a high concentration of citric acid, fructose, potash and pectin.

### Classic & Contemporary Uses

Chutneys, sweets, beverages and sorbets/ices, Indian cuisine, and as a background flavor in savory sauces

### Tamarind

Ingredients: Tamarind and Cane Sugar

Serving Size: 1 oz. (28g)

Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 35	
Total Fat 0g	0%
Sodium 5mg	0%
Total Carbohydrate 19g	6%
Dietary Fiber 0g	0%
Sugars 9g	
Protein 1g	

Not a significant source of calories from fat, saturated fat, cholesterol, vitamin A, vitamin C, dietary fiber, calcium and iron.

\*Percent Daily Values are based on a 2,000 calorie diet.

### **Grilled Lemongrass Chicken with Tamarind Peanut Sauce**

Yield: 8 servings

#### **For the Chicken**

- 2 chicken breasts
- 1 stalk lemongrass, finely minced
- 2 Kaffir lime leaves, finely minced
- 1 clove garlic, finely minced
- 1 tbsp. oil
- Salt and white pepper

#### **For the Tamarind Peanut Sauce**

- 2 tbsp. onion, finely diced
- 1 tbsp. *The Perfect Purée of Napa Valley Ginger*, thawed
- ½ cup peanut butter
- ½ cup *The Perfect Purée of Napa Valley Tamarind*, thawed
- ½ cup *The Perfect Purée of Napa Valley Coconut*, thawed
- Lime juice

#### **Method:**

1. Cut the chicken breasts into long strips the length of the breast and ¼" thick.
2. Rub the aromatics into the chicken and then thread the strips onto a skewer.
3. Set aside to marinate.
4. Prepare the sauce by sweating the onions in a little oil. Add the *Ginger*, peanut butter, *Tamarind* and *Coconut*. Bring to a simmer. Adjust the seasoning with lime juice and salt and pepper.
5. Grill the chicken breasts over a hot fire and serve with the peanut sauce.

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### **Tamarind Shrimp**

Yield: Approximately 90 shrimp

- 5 canned chipotle peppers
- 15 oz. *The Perfect Purée of Napa Valley Tamarind*
- 2 onions, quartered and grilled
- 17 cloves roasted garlic
- 5 Roma tomatoes, grilled
- 5 tsp. salt
- 2 ½ oz. lime juice
- ½ cup chopped cilantro
- 5 lbs 16/20 headless white gulf shrimp, peeled and deveined

#### **Method:**

1. Combine all of the ingredients except shrimp in a food processor fitted with a metal blade. Process to the desired consistency and refrigerate marinade until ready to use.
2. Marinate shrimp for up to 45 minutes.
3. Grill the shrimp over charcoal and serve immediately.

### **Tamarind Barbecue Sauce**

Yield: 18 oz.

- 1 oz. peanut oil
- 3 large shallots, minced
- 3 cloves garlic, minced
- 2 tsp. hot chili paste
- 1 tsp. coriander seed, finely ground
- ½ tsp. anise seed, finely ground
- 1 tbsp. *The Perfect Purée of Napa Valley Ginger*, thawed
- 12 oz. prepared hoisin sauce
- 4 oz. *The Perfect Purée of Napa Valley Tamarind*, thawed
- 1 tsp. minced lime zest
- 2 tbsp. honey
- 3 oz. dark soy sauce, or to taste

#### **Method:**

1. Heat a 2 qt. saucepan over a medium-high burner. When the pan is hot, add the peanut oil. Add the shallot and garlic, chili paste, coriander, anise seed and *Ginger* puree. Sauté for 1 minute, stirring constantly.
2. Add the remaining ingredients and bring the pot to a simmer. Reduce the heat and cook at a bare simmer for 10 minutes, or until slightly thickened. Adjust the seasoning with salt or additional soy and honey.
3. Cool the sauce to room temperature, then refrigerate in a tightly covered container until use.

#### **Serving Suggestion:**

This sauce is best brushed over grilled or roasted pork and fowl during the last few minutes of cooking. Serve with additional sauce as a condiment.

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### **Tamarind Sorbet**

Yield: 32 oz.

- 12 oz. *The Perfect Purée of Napa Valley Tamarind*, thawed
- 6 oz. water
- 14 oz. simple syrup

#### **Method:**

1. Combine ingredients and whisk thoroughly to combine.
2. Freeze in a sorbet maker according to manufacturer's instructions