

Afghan Tamarind Potatoes

<p>Equipment: Measuring cups and spoons Sharp knife Large frypan Wooden spoon</p>	<p>Ingredients: 2 tbs. tamarind paste 2 cups water 20 small boiling potatoes 1/4 cup vegetable oil 2 medium onions; thinly sliced 3 tsp minced fresh ginger 4 garlic cloves; minced 1/2 tsp dried red pepper flakes 1 tsp ground turmeric 1 tsp ground cardamom seeds 1 tsp ground fennel seeds 1/2 tsp cinnamon 1/2 tsp freshly ground pepper Salt</p>
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What to do:

1. Dissolve the tamarind paste in 2 cups of water. Let this stand for 30 minutes. Strain. Boil potatoes until just tender. Cool completely, and then peel. Using a wooden skewer, pierce each potato in 4 places.
2. Heat oil in heavy large frypan over medium heat. Add onion and cook until crisp and lightly browned, stirring frequently, about 10 minutes. Remove onion from the frypan.
3. Add potatoes and brown well on all sides. Remove from frypan. Pour off all but 1 tablespoon oil from frypan. Add ginger and garlic and stir 1 minute. Stir in pepper flakes and turmeric. Blend in 2 tablespoons water. Mix in onion. Add potatoes and the tamarind liquid. Stir in cardamom, fennel, cinnamon and pepper.
4. Cover and simmer until sauce has thickened slightly, about 15 minutes. Season with salt.