

Fresh Tamarind: It is rare to find Fresh Tamarind on Maui, but you can sometimes buy some at the open market. You will get a more sour taste from the fresh tamarind than from the dried one or the paste.



- Shop: Open market at Kahului Shopping Center (Tuesday, Wednesday, Friday and Saturday mornings).
- Choose: Greenish color, covered with small hair, Adult finger size
- Store: In the fridge (vegetable drawer) for 2 weeks.
- Use: Sauce, Soup



Fresh Tamarind Soup (for 3~4 persons)

- Fresh Tamarind 5 oz (150g)
- Water 5 cups
- Fish Suace 1~2 Tsp
- Tomato 1/2
- Shiitake 2
- Bacon 4~5 Slices
- Celery 1 Stalk
- Coriander Leave pinch
- Thai Chili 1~2

* Instead of Bacon, you can add shrimp and fish.
Also add a piece of ginger when you make broth.

Wash Tamarind and cook in 5 cups of water. When the shell breaks and seed and pulp come out, reduce heat and cook for a total of about 15 minutes.
Strain the broth, discard shells and seeds.
Cut Thai Chili in half, thinly slice shiitake and celery.
Dice tomato and cut bacon in small pieces.
Cook bacon, shiitake and Thai chili in Tamarind broth for a few minutes.
Add fish sauce.
Just before your serve soup, add celery and tomato.
Garnish with coriander leaves.