

Ingredients

Quantity	Measure	Ingredients	Description
3	Nos	Chillies, Red Dry	only the skin
3	Tablespoon	Sugar	For taste.
	Little	Tamarind Pulp	make juice v

Method

Put three spoons of sugar in a sauce pan on the fire, and stir till it is dissolved and brown. Add to it the skins of three red chillies, broken into fine fits. Throw away the seeds. Stir and fry then add vinegar or tamarind water of about half bottle and salt to taste. Keep down, and strain, and cool it and store it in a bottle.