

Agua de Tamarindo

Tamarind Agua Fresca

A sweet and tangy drink made from tamarind pods.

PREP TIME: 15 minutes

COOK TIME: 10 minutes

4 C water

1/2 C tamarind pods, peeled and seeds removed

1/4 C granulated sugar (adjust to taste)

1 t Mango tea leaves

Ice cubes

Mint leaves for garnish

BOIL THE WATER: In a medium saucepan, bring the water to a boil.

STEEP THE TAMARIND: Add the tamarind pods and Mango tea leaves to the boiling water. Remove from heat and let steep for 10 minutes.

STRAIN AND SWEETEN: Strain the mixture into a pitcher, discarding the tamarind pods and tea leaves. Stir in the sugar until dissolved.

SERVE: Pour over ice and garnish with mint leaves.