

## Tamarind BBQ Sauce

Disney's Animal Kingdom Lodge

Boma

### Ingredients

- 3 cups Chili Sauce
- ½ cup Tamarind Paste (strain out seeds and dilute in water)
- 1 cup water
- ½ cup Brown Sugar
- ¼ cup Honey
- 1 cup Soy Sauce
- ½ cup Balsamic Vinegar
- 1 7-oz. can Chipotle Peppers
- 1 Poblano Pepper, seeded and chopped
- 1 cup white onions, chopped
- ½ cup garlic, rough chopped
- 2 tsp Cinnamon
- 2 tbsp. Ground Coriander
- 3 tbsp. Crushed Red Pepper



### Directions

1. In a small bowl, soak tamarind paste in one cup of water. Let sit for 10 minutes.
2. Using your hand, break the pulp from the seed.
3. Place seed in cheesecloth and juice on the pot. Put all ingredients into a small pot and bring to a boil. Simmer for about 45 minutes.
4. Mix and puree all ingredients in a blender. Cool.
5. Mix half and half with Teriyaki Sauce (see recipe) below.

### Ingredients – Teriyaki Sauce

- 1 cup Sugar
- 1 cup Soy Sauce, low sodium
- ½ cup water
- 3 tbsp. Garlic, peeled and chopped
- 1 tbsp. Ginger root, peeled and chopped
- ½ bunch Scallions, whites only

### Directions

1. Bring all ingredients to a boil in a non-reactive pot (non-aluminum pot) and reduce to simmer until thick.
2. Strain and keep refrigerated until ready to use.



### ROASTED GARLIC

4 oz **DRY RUB**

The flavor and aroma of garlic are very strong and distinct. This garlic can be used in a variety of dishes, such as meats, vegetables, and sauces. This roasted version adds a smoky flavor to dishes and really makes the dish pop!

(Garlic)

The Disney Nation™  
www.disneykitchenmagic.com

