

CURRIED BBQ SAUCE

50g **tomato puree**

2 tbsp **sugar**

2 tbsp **vinegar** (white wine or
cider vinegar is best)

2 tbsp **soy sauce**

1 tsp **cornflour**

2 tsp



METHI BLEND

2 tsp



HALDI BLEND

1 tsp



MIRCHI BLEND

1 Mix the cornflour with a small splash of water to a smooth thin paste

2 Boil 150ml water with the tomato puree, vinegar, soy sauce, sugar, 2 tsp **METHI BLEND**, 2 tsp **HALDI BLEND** and 1 tsp **MIRCHI BLEND** for 5 minutes or until the liquid has reduced by $\frac{1}{3}$

3 Stir in the cornflour mixture then cook for 1 minute or until thickened. Leave to cool for 10 minutes

SWEETCORN RELISH

198g **tin of sweetcorn** -
drained

1 very small **onion** - very finely
chopped

1 **red chilli** - finely chopped
(seeds removed if you prefer
less heat)

60ml **vinegar** (white wine or
cider vinegar is best)

3 tbsp **sugar**

1 tsp **cornflour**

2 tsp



HALDI BLEND

2 tsp



JEERA BLEND

1 Simmer 100ml water with the onion, sweetcorn, red chilli, vinegar, sugar, cornflour, 2 tsp **HALDI BLEND**, 2 tsp **JEERA BLEND** and a big pinch of salt for 15 minutes until you have a thick jam-like consistency. Leave to cool for 10 minutes

BBQ CONDIMENTS



GOES GREAT WITH...

Burgers and
Sausages!

EXTRAS
#26

Here we've got two big hitting condiments for the summer season deliciously curried with the use of the Curry Legend blends. Firstly a sweet and sticky BBQ sauce and secondly a sweetcorn and chilli relish - both are perfect for jazzing up a boring banger!

Prep
15 mins

Cook
15 mins

Heat
★★★★

Serves
4
as a
condiment



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