

Mexican Tamarind Candy

Oscar · 29/09/2024

**Prep Time**

3 hrs 30 mins

Difficult

Medium

Servings

4 hrs 45 mins

Description

This is the most favorite Mexican candy of all 10 of my children's sweet spicy and so yummy Full of tamarind fruit Makes a great activity for children to help with on a long rainy or hot summer day and homemade has no traces of lead like some storebought tamarind candies

Ingredients

- - 1 pound tamarind pods
- peeled - 1 cup water - 1 orange
- peeled and segmented - 4 cups white sugar - 4 tablespoons chile-lime seasoning (such as Tajin®)
- or more to taste - 1 tablespoon butter

Instructions

1. Bring tamarind pulp
2. water
3. and orange to a boil in a pot; continue to boil for 30 minutes. Remove from heat and let cool for 30 minutes. Pour tamarind mixture into a colander placed over a large bowl. Mash and scrape against the side of the colander until all the juice and pulp drips into the bowl. Dump remaining seeds into a strainer and repeat the process; remove the outer casing around the seeds by hand and toss out the seeds. Blend outer casings with juicy pulp in an electric blender. Return mixture to the large pot and add sugar
4. Tajin®
5. and butter. Bring to a soft boil
6. stirring constantly. Heat to 240 degrees F (115 degrees C) or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from water and placed on a flat surface. Remove from heat and let cool
7. about 2 hours. Fill a pastry or plastic sandwich bag with the candy mixture and squeeze onto plastic spoons. Place plastic spoons onto a cookie sheet and chill until firm
8. about 1 hour. Coat with more Tajin® if desired
9. wrap with plastic
10. and close with a twist tie. Recipe Tips You can use 1 lemon or 3 limes instead of an orange. The soft ball stage is when a drop of hot candy sauce is dropped into a cup of cold water and rolled up into a softball. If you cook to the hard ball stage (when candy is dropped into cold water and rolls into a hard ball)
11. you can make lollipops and hard candy drops from this recipe. This recipe can also be made into jam by cooking until thickened
12. but not quite at the soft ball stage. You can squeeze the candy mixture into small plastic souffle cups
13. add pieces of fruit
14. sprinkle Tajin over the top
15. chill
16. and wrap.