

Chickpea Ceviche serves 4 - Laurel Hardin

- 2 T. silken or soft tofu
- 2 T. tamarind sauce or soup base
(Thai cooking ingredient)
- 2 t. finely minced fresh mint
- 1 pinch @ ground cardamom, cinnamon,
cloves, and coriander
- $\frac{3}{4}$ c. canned chickpeas, drained and rinsed
- 4 T. @ diced tomato, cucumber and
red onion
- 1 sprig cilantro, chopped

Blend well tofu and tamarind sauce with spices. Add chickpeas, tomato, cucumber and onions. Mix well. Garnish with cilantro.