



Tamarind and Vodka Cocktail



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



8

CALORIES



143 kcal

BEVERAGE

DRINK

Ingredients

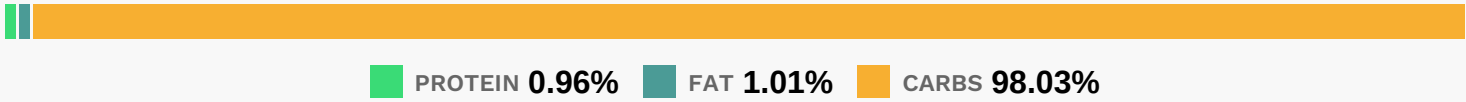
- ☐ 4 cups ice cubes divided
- ☐ 1 slices lime
- ☐ 2 tablespoons juice of lime fresh divided
- ☐ 0.8 cup sugar
- ☐ 0.5 cup tamarind paste divided
- ☐ 12 tablespoons vodka divided
- ☐ 8 cups water

Equipment

Directions

- ☐ Stir 8 cups water, sugar, 1/2 cup tamarindconcentrate, and 2 tablespoons lime juicein large pitcher until sugar dissolves.DO AHEAD: Cocktail base can be made1 day ahead. Cover and refrigerate.
- ☐ Combine 1/2 cup cocktail base, 3tablespoons vodka, 2 teaspoons tamarindconcentrate, and 1 teaspoon lime juice incocktail shaker.
- ☐ Add 1 cup ice cubes; shake30 seconds to chill. Strain into 2 Martiniglasses.
- ☐ Garnish with lime slices. Repeat3 more times for 8 cocktails.
- ☐ * Often labeled "concentrate cookingtamarind, "tamarind concentrate canbe found at Thai and Asian markets.

Nutrition Facts



Properties

Glycemic Index:22.76, Glycemic Load:15.91, Inflammation Score:-1, Nutrition Score:0.93260870031689%

Flavonoids

Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg Hesperetin: 0.71mg, Hesperetin: 0.71mg, Hesperetin: 0.71mg, Hesperetin: 0.71mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 143.29kcal (7.16%), Fat: 0.11g (0.17%), Saturated Fat: 0.02g (0.13%), Carbohydrates: 23.77g (7.92%), Net Carbohydrates: 23.35g (8.49%), Sugar: 21.7g (24.11%), Cholesterol: 0mg (0%), Sodium: 20.35mg (0.88%), Alcohol: 7.51g (100%), Alcohol %: 2.33% (100%), Protein: 0.23g (0.46%), Copper: 0.07mg (3.42%), Magnesium: 10.8mg (2.7%), Vitamin B1: 0.03mg (2.3%), Vitamin C: 1.64mg (1.99%), Calcium: 17.2mg (1.72%), Fiber: 0.42g (1.69%), Potassium: 52.98mg (1.51%), Iron: 0.23mg (1.28%), Phosphorus: 10.28mg (1.03%), Vitamin B2: 0.02mg (1.02%)