



Garam Masala



Ingredients



- 1 Tbsp. coriander seeds
- 2 tsp. cumin seeds
- 2 tsp. cardamom seeds
- 1 tsp. black peppercorns
- 1 tsp. cloves
- 1/2 cinnamon stick
- 1/2 tsp. fennel

Yield: 4 Tbsp.



Directions



1. Toast whole spices in a dry pan on medium heat until readily aromatic. This should take about 3 minutes.
2. Let spices cool before grinding into a fine powder in a mortar and pestle or electric grinder. Store in a dry container with a tight fitting lid. Take your curry to the next level and enjoy!

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