

Mangalore Green Masala Paste

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To make mom's green masala paste you will need: (this quantity will suffice for preparing 1 kg chicken curry)

Ingredients:

Fresh Coriander leaves: 1 small bunch

Mint leaves: a few

Ginger: 1 inch piece

Garlic: 5 large cloves

Green chillies: 7

Pepper corns: 1 tsp

Cumin seeds: 2 tsps

Coriander seeds: 2 tsps

Cinnamon: 2 inch piece

Cloves: 5 nos.

Turmeric powder: 1/2 tsp

Method:

1. Wash coriander leaves and take off leaves. Dry well on a clean cloth.
 2. Clean and mince finely ginger and garlic.
 3. Remove stems of green chillies.
 4. Grind all the ingredients to a fine paste using a little water. Green masala is ready for use .
 5. For a larger quantity (**if bottling**) multiply all the recipe ingredients (X5/X10 times) .
- Prepare as above Steps 1-3. Grind in a diluted solution of vinegar (2 tbsps concentrated vinegar in a cup of water). Use diluted vinegar as required to make a thick paste)

6. There are two ways to preserve this ground paste:

- a. the ground paste can be either **fried** really well in sufficient oil till it turns a dark green colour and oil starts leaving the sides of the masala, cool and bottle.
 - b. the freshly ground paste can be preserved by using a **preservative** like sodium benzoate. Mom usually follows method (a).
7. Bottle the prepared green masala paste in a sterilised dry airtight bottle and store in the fridge for a few months (5-6 months). Use a dry spoon as and when required. Remember to close the lid tight after use.

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