

Dhansak Curry Powder

Written by Friends' Contribution

Ingredients

| Quantity: | Measure: | Ingredients: |
|-----------|--------------|--|
| .023.02 | Tablespoon | Cloves (spice) |
| 2 | Tablespoon | Pepper Corns |
| 1 | Tablespoon | Cardamom Powder |
| 2 | Sticks | Cinnamon |
| 5-10 | Medium | Chillies Red Dry |
| 1/2 | Tablespoon | Turmeric Powder |
| 2 | Tablespoon | Coriander/Dhania |
| 1, 1/2 | Tablespoon | Jeera/Cumin Seeds |
| 1 | Tablespoon | Mustard Seed |
| 1 | Tablespoon | Methi - Fenugreek |
| 1/2 | Tablespoon | Mace Powder/Javitri |
| 3 | Twigs/Sprigs | Bay Leaves /Tejpatta (Dry Cinnamon Leaf) |

Method

The following spice mixtures are just samples of how to make each mixture. There are many many varieties of each mixture and the below recipes can be modified to fit individual tastes. Most will keep for 3 or 4 months.

General Directions: If chilies are used remove seeds from chilies. Dry roast the whole spices over a medium heat until the darken, stirring often to prevent scorching. Cool then grind into a powder. Dry roast any fresh leaves for a few minutes. Grind then add to mixture along with any powdered spices.