

Garam Masala Powder

Written by Mother's Touch

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Ounce	Cloves (spice)	
2		Ounce	Cardamoms	
1		Ounce	Cinnamon	
1		Ounce	Pepper Corns	
Quarter		Ounce	Methi - Fenugreek	Dry grinding
1		Ounce	Jeera/Cumin Seeds	Dry grinding
3		Ounce	Coriander/Dhania	Dry grinding
Quarter		Teaspoon	Nutmeg powder	
Quarter		Teaspoon	Mace Powder/Javitri	

Method

Roast coriander seeds, cumin, and fenugreek seeds separately for a few minutes until their rich aroma is given off. Combine with all other ingredients and (dry) grind on a mixer.

Pass the mixture through a sieve and store in an airtight jar.

NOTE: Roasting the ingredients separately is important since each gives off its characteristic aroma at a different time.