

Curry Powder for Meats

Written by Mother's Touch

Ingredients

| Quantity | Measure | Ingredients |
|----------|------------|----------------------------|
| 1 | Tablespoon | Aniseed (Suwa, Shopa) |
| 4 | units | Cardamoms |
| 100 | Grammes | Chillies, Red Dry |
| 1 | Inch | Cinnamon |
| 8 | units | Cloves (spice) |
| 500 | Grammes | Coriander/Dhania |
| 1 | Tablespoon | Dhal, Chana (Kabuli chana) |
| 25 | Grammes | Jeera/Cumin Seeds |
| 25 | Grammes | Kuskus - poppy seeds |
| 25 | Grammes | Mustard Seed |
| 50 | Grammes | Pepper Corns |
| 1 | Tablespoon | Teel. (Sesame Seeds) |
| 25 | Grammes | Turmeric/Haldi |

Method

Dry the ingredients in the sun, for a few hours, or on a skillet and powder them and store in a bottle. 2 table spoon of powder for one kilogram of meat. Using with [coconut juice](#) for curries gives added taste.