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: 1tsp
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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