



CURRY- Yields about 1 cup

Ingredients:

2 tablespoons coriander seeds
2 tablespoons cumin seeds
1 tablespoon mustard seeds
1 tablespoon black peppercorns
1 tablespoon fennel seeds
1 tablespoon whole cloves
1 tablespoon ground turmeric
1 tablespoon ground cardamom
2 teaspoons ground cinnamon
2 tablespoons freshly ground cayenne.



Directions:

Roast the whole spices in a small, heavy skillet, stirring constantly, or in 200° oven for about 15 minutes, until they are fragrant. Stir in the ground spices and grind well in spice grinder, Molcajete or mortar and pestle.

Curry can be expensive and can lose its aroma and flavor quickly. To prevent the need to replace this spice often, store the curry powder in an airtight container in the freezer.

Curry Spice Mix- Yields about 1 ½ cups

1/3 cup coarsely ground black pepper
¼ cup ground cumin
3 tablespoons dry mustard
3 tablespoons ground turmeric
3 tablespoons best-quality curry powder
1½ tablespoons ground cardamom
1½ tablespoons ground coriander
1 tablespoon ground mace
1 tablespoon freshly grated nutmeg
1 tablespoon ground cinnamon
1 tablespoon ground cloves
1½ teaspoons cayenne pepper

Combine and store in tightly covered jar.

Will keep for 1 year.