

Basic Curry Powder

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There is no right or wrong curry blend. There isn't even really an agreed-upon standard. The basic components can be mixed and matched, and combined into quite literally hundreds of different combinations. So if you happen to prefer a little more heat, feel free to add more chili powder. Want a little bit more of that cinnamon punch, feel free to add. Like most recipes, the idea here is to give you a basic from what you can craft something that suits your individual preference. However, the basics of working with any spice blend apply here as well. Buy whole spices as they keep fresh much longer. Grind them as you need them. When making the blend, make as much as you think you will use up over the next couple of months and store them in an airtight container.

All the spices are combined in their ground form.

Ingredients:

- 1/3 cup coriander seed
- 2 tablespoons cumin seed
- 1 tablespoon turmeric
- 1 tablespoon curry leaves*
- 2 teaspoons ginger
- 1 ½ teaspoons
- 1 black pepper teaspoon yellow mustard seed
- 1 teaspoon fenugreek*
- 1 teaspoon chili powder
- 1 teaspoon cinnamon
- 1 teaspoon fennel seed
- 1 teaspoon hind powder*
- ½ teaspoon clove
- ½ teaspoon cardamom

Directions:

Combine all ingredients and mix thoroughly.

*If these ingredients can't be found, you can complete the basic curry blend without them.