

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Rajasthani Garam Masala

"660 Curries" by Raghavan Iyer

Another fine spice blend, minty and zesty. The fresher the ingredients, the more aromatic this blend will be. Keeps a couple of months on a shelf...

- ½ tsp black peppercorns*
- ½ tsp cumin seeds, toasted brown*
- ¼ tsp whole cloves*
- ¼ tsp cardamom seed, from white or green pods*
- 1 bay leaf*
- 2 Tbsp mint leaves, crushed*
- ¼ tsp cayenne powder*
- ¾ tsp sweet paprika*
- ½ tsp ground ginger*
- ½ tsp ground nutmeg*
- ½ tsp ground mace*
- ¼ tsp ground cinnamon*

Place the first 5 ingredients in a spice grinder; process until the texture is similar to finely-ground black pepper. Place the mixture in a small bowl and stir in the remaining ingredients. Store in a tightly-sealed small container away from light, heat and moisture. Do not refrigerate!

Yield: About ¼ cup

Preparation time: 5 minutes

