

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Kolhapuri Garam Masala

"660 Curries" by Raghavan Iyer

A stout "warming blend" of spices and chiles, with coconut. A unique taste treat for Western palates!

*1 cup dried red Thai or cayenne chiles
½ cup shredded, dried, unsweetened
coconut
2 Tbsp white sesame seeds
1 Tbsp coriander seeds
1 Tbsp cumin seeds
1 Tbsp black peppercorns*

*1 tsp mustard seeds (yellow or black)
1 tsp fenugreek seeds
¼ tsp ground mace
2 bay leaves
1 tsp canola oil
1½ Tbsp sweet paprika
½ Tbsp cayenne powder*

Remove stems from chiles. Combine all ingredients down through the bay leaves in a medium bowl. Drizzle in the oil and stir to coat. Heat a medium-sized cast-iron skillet over medium heat. When skillet is hot but not smoking, pour in spice blend and stir-fry constantly, until the whole chiles blacken a bit, the coconut browns, the seeds turn brown and the mustard seeds pop. This will take 3-4 minutes.

Transfer spices to a plate to cool. When cool, place half in a spice blender and process until the consistency of ground pepper. Repeat with remaining spices. Stir in paprika and cayenne. Store in a tightly sealed jar, away from heat, light and humidity. Do not refrigerate!

Yield: A bit more than one cup

Preparation time: 20 minutes

Cooking time: 5 minutes

