

A recipe from

# DAD'S CHILE COOKBOOK



Heat Rating:



## Sambhar Masala

"660 Curries" by Raghavan Iyer

A nice, spicy blend that uses yellow peas for a unique flavor experience. This style of masala is found in southern India...

- ½ cup dried red Thai or Cayenne chiles*
- ½ cup (packed) fresh curry leaves*
- ¼ cup yellow split peas, picked over*
- ¼ cup coriander seeds*
- 2 Tbsp cumin seeds*
- 1 Tbsp fenugreek seeds*
- 1 Tbsp mustard seeds (black, yellow)*
- 1 Tbsp white poppy seeds*
- 2 cinnamon sticks*
- 1 Tbsp sesame oil (unrefined)*

Combine all spices in a medium mixing bowl. Drizzle oil over them and toss to coat. Heat a medium skillet over medium-high heat and add the spice mixture. Roast, stirring constantly, until the curry leaves curl and appear dry and brittle, the chiles blacken slightly, the peas turn dark and the mustard seeds pop. This will all take about 3-4 minutes.

Transfer spice blend to a plate to cool. When cool to the touch, grind in batches using a spice or coffee blender. When the masala has the consistency of freshly-ground black pepper and appears reddish-brown, transfer to an air-tight container for storage. Keeps up to 2 months on a cool, dark shelf. Do not refrigerate!

Yield: About 1½ cups  
Preparation time: 15 minutes  
Cooking time: 5 minutes

