

# CURRY SEASONING

Last Modified: 01/17/2016

F EASY

PREP: 2 Min  
COOK: N/A

SEASONING-INDIAN

MAKES 3/4 CUP

QUA	MEASURE	INGREDIENT	PROCESS
<b>SEASONING MIX</b>			
4	Tbsp	Ground Coriander	
2	Tbsp	Ground Turmeric	
2	Tbsp	Ground Mustard	
2	Tbsp	Chile Powder (Hot)	
1 +/-	Tbsp	Cayenne Pepper	To Taste
1	Tbsp	Ground Cumin	
1/2	Tbsp	Ground Cardamom	

<b>PREPARATION</b>	
<b>FACTOID</b>	Used throughout India in all types of dishes — from appetizers and soups to yogurt salad and main courses — this blend is indispensable to Indian cuisines.
<b>TOOLS</b>	1) Small Mixing Bowl 2) Small Glass Jar & Lid
<b>PREP</b>	None.
<b>1</b>	Put all of the listed ingredients in a small mixing bowl and mix them together thoroughly. Seal tightly in a small glass container.
<b>HINTS</b>	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.