

# MADRAS CURRY SEASONING

F EASY

Last Modified: 01/17/2016

PREP: 2 Min  
COOK: N/A

SEASONING-INDIAN

MAKES 3 OUNCES

QUA	MEASURE	INGREDIENT	PROCESS
<b>SEASONING MIX</b>			
2 1/2	Tbsp	Coriander Seeds	
2	Tsp	Garlic Powder	
1	Tbsp	Ground Cumin	
2	Tsp	Ground Turmeric	
1	Tsp	Ground Ginger	
1	Tsp	Chili Powder (Hot)	
1/2	Tsp	Ground Allspice	
1	Tbsp	Sea Salt	
1	Tbsp	Black Peppercorns	
1/2	Tbsp	Dry Mustard	
1/8	Tsp	Saffron Threads	

<b>PREPARATION</b>	
<b>FACTOID</b>	Madras Curry Powder is spicier in taste compared to most other curry powders. Curries vary greatly from region to region and from country to country (compare Thai Green Curries vs Indian Yellow Curries) Technically speaking Madras Curry comes from southern India and usually has a slightly redder color due to ground chilies being added into the spice mix.
<b>TOOLS</b>	1) Spice Grinder 2) Fine Wire Strainer 3) Small Glass Jar & Lid
<b>PREP</b>	None.
<b>1</b>	Add the Coriander, Black Pepper and Saffron in a clean spice grinder and pulse them into a grainy powder. Sieve out any large husks remaining behind.
<b>2</b>	Add in the remaining ingredients, seal and shake to mix thoroughly.
<b>HINTS</b>	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.