

## Rechad Masala for Stuffing

Written by W.J.Pais

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### Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	100	ml.	Goan Toddy Vinegar	Palm Vinegar
1		Teaspoon	Salt	
2		Inch	Ginger (Adhrak)	scraped, and coarsely
1/2		Whole	Garlic (Lason, Losun)	peeled and coarsely
1		Small	Onion	peeled and coarsely
1		Tablespoon	Cooking Oil	
2		Tablespoon	Paprika	bright red
1		Tablespoon	Pepper Corns	
1		Teaspoon	Cloves (Lavang)	
1		Teaspoon	Cardamom Powder	
1		Inch	Cinnamon (Dalchini)	broken up
1/2		Teaspoon	Jeera (Cumin Seeds)	
15-30		Grams	Chillies Kashmir	

### Method

Grind the chillies, cumin seeds, cinnamon, cardamom pods, cloves and peppercorns either in a clean dry grinder or using a mortar and pestle.

Heat the oil in a small frying pan over medium heat. Add the onion, garlic and ginger and cook, stirring until the onion is softened.

Place the contents of the frying pan into a blender or mortar and pestle, add the spices and salt. If using a blender add the vinegar. Process until paste-like and blended thoroughly. If processing by hand, add the vinegar at this stage.

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