

Vindaloo Paste

Written by Mother's Touch

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	100	Grammes	Chillies Kashmir	Grind in Vinegar
1		Teaspoon	Turmeric Powder	Grind in Vinegar
2		Tablespoon	Jeera/Cumin Seeds	Grind in Vinegar
1		Teaspoon	Mustard Seed	Grind in Vinegar
2		Inch	Ginger	Grind in Vinegar
100		Grammes	Garlic	Grind in Vinegar
4		Tablespoon	Vinegar	For grinding

Method

Mix the whole and powdered masalas in vinegar. And grind into fine paste

Use as required for fish and meats. Make a seasoning of oil and sliced onions.