

## Sambar Powder

Written by Mother's Touch

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### Ingredients

Quantity:	Measure:	Ingredients:	Description:
3	Tablespoon	Chilly Powder, Red	Roast and Powder
1	Teaspoon	Turmeric Powder	Roast and Powder
1	Teacup	Coriander/Dhania	Roast and Powder
3	Tablespoon	Jeera/Cumin Seeds	Roast and Powder
1	Tablespoon	Pepper Corns	Roast and Powder
1, 1/2	Teaspoon	Mustard Seed	Roast and Powder
1	Teaspoon	Methi - Fenugreek	Roast and Powder
2	Tablespoon	Dhal, Chana	Roast and Powder
1	Tablespoon	Dhal, Urid (white)	Roast and Powder
1/2	Teaspoon	Asafetida (Hing)	Roast and Powder
2	Tablespoon	Curry Leaves	Roast and Powder

### Method

1. Dry roast all the items separately on low flame except chili powder, turmeric and asafoetida .
2. Grind together with turmeric and asafoetida to a fine powder.

Store in an airtight jar. You can use this sambar-powder as and when you want for up to one year.