

## Curry Powder for Meats

Written by Mother's Touch

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### Ingredients

Quantity	Measure	Ingredients
1	Tablespoon	Aniseed (Suwa, Shopa)
4	units	Cardamoms
100	Grammes	Chillies, Red Dry
1	Inch	Cinnamon
8	units	Cloves (spice)
500	Grammes	Coriander/Dhania
1	Tablespoon	Dhal, Chana (Kabuli chana)
25	Grammes	Jeera/Cumin Seeds
25	Grammes	Kuskus - poppy seeds
25	Grammes	Mustard Seed
50	Grammes	Pepper Corns
1	Tablespoon	Teel. (Sesame Seeds)
25	Grammes	Turmeric/Haldi

### Method

Dry the ingredients in the sun, for a few hours, or on a skillet and powder them and store in a bottle. 2 table spoon of powder for one kilogram of meat. Using with [coconut juice](#) for curries gives added taste.