

Bafat Curry Powder - General Purpose

Written by Mother's Touch

Ingredients

Quantity:	Measure:	Ingredients:	Description:
850	Grams	Chillies Red Dry	Dry in sun
175	Grams	Chillies Red Bedki (short variety)	Dry in sun and p
85	Grams	Coriander/Dhania	Dry in sun and p
50	Grams	Jeera/Cumin Seeds	Dry in sun and p
20	Grams	Turmeric/Haldi	Dry in sun and p
20	Grams	Mustard Seed	Dry in sun and p
20	Grams	Pepper Corns	Dry in sun and p
10	Grams	Cinnamon	Dry in sun and p
10	Grams	Cloves (spice)	Dry in sun and p

Method

Dry the above ingredients in the sun for 3-4 days. Powder and store in air tight bottles.

Large quantities like the above, may be ground in professional grinding shops. You can also take small quantities of the above ingredients in proportion, and wet grind in diluted vinegar.

2-3 tablespoons for 1 kilogram of fish, meat and vegetables,

Make a seasoning of minced onion, some green chillies, ginger and garlic in little oil. Add masala and fry. Add it to the cooked vegetable, meat or fish.