Ingredients

	Quantity: 3	Measure: Teaspoon	Ingredients: Salt
4		Tablespoon	Vinegar
2		Pods (whole)	Garlic
4		Teaspoon	Jeera/Cumin Seeds
2		Inch	Turmeric/Haldi
24		Nos	Chillies Red Dry

Method

Make the Vindaloo Paste, by grinding the ingredients in vinegar.

Can be used with meats. Fry the paste with the seasoning, and add the recipe base and fry, then add vegetables etc, and make a curry or dry dish.