

Contributed by Shenaz

Ingredients

Quantity
Measure
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3	Medium	Bay Leaves /Tejpatta (Dry Cinnamon Leaf)
1	Tablespoon	Cardamom Powder
5-10	Medium	Chillies, Red Dry
2	Sticks	Cinnamon
1/2	Tablespoon	Cloves (spice)
2	Tablespoon	Coriander/Dhania
1, 1/2	Tablespoon	Jeera/Cumin Seeds
1/2	Tablespoon	Mace Powder/Javitri
1	Tablespoon	Methi - Fenugreek
1	Tablespoon	Mustard Seed
2	Tablespoon	Pepper Corns
1/2	Tablespoon	Turmeric Powder

Method

There are many varieties of this masala and can be modified to fit individual tastes. Most will keep for 3 or 4 months.

General Directions: If chilies are used remove seeds from chilies. Dry roast the whole spices over a medium heat on a tawa or skillet separately, until the the color turns dark and they let out their aroma, stirring often to prevent scorching. Cool then grind into a powder.

Dry roast any fresh leaves for a few minutes. Grind then add to mixture along with any powdered spices.