

Simple Garam Masala Recipe

Here is a simple recipe (approximately 3/4 cup) I use to make my garam masala in a dedicated coffee grinder just for herbs and never coffee beans:

Ingredients

- 1-2 cinnamon sticks broken into pieces
- 2 bay leaves
- 1 1/2 tablespoons peppercorns
- 1 tablespoon cardamom pods
- 1-2 teaspoons whole cloves
- 1 dried red chili pepper
- 1/4 cup cumin seeds
- 1/4 cup coriander seeds
- Green cardamom pods-1 tablespoon (optional)
- 1/2 teaspoon grated nutmeg
- Dried ginger to taste (1 teaspoon)



Directions

- Heat all the spices except the nutmeg and dried ginger over low to medium heat for approximately 2 minutes until the cumin begins to turn brown.
- Stir constantly! Let the spices cool.
- Put all in a spice grinder and grind to a fine powder.
- Stir in the nutmeg and ginger powder.
- You may add more spices, fewer ingredients, or alter to your taste.

Keep in a cool, dark place, tightly covered and use with a year!

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