

# Masala Curry Spice



This is a wonderful homemade curry spice. You must be sure and open a window and turn on a vent fan when making it. I even don a surgical mask. When you toast the spice seeds and pepper flakes, they will off-gas and it will make you choke.

That being said, it is so worth making! And, the finished mix will keep for months when stored unrefrigerated in a normal spice jar.

**Preparation time: 10 minutes**

## Masala Curry Spice

2 T. coriander seeds  
1 T. cumin seeds  
1 T. whole black pepper corns  
1 tsp. fennel seeds  
1/4 tsp. whole cloves  
1 cinnamon stick  
1/2 tsp. red pepper flakes  
1-1/2 tsp. ground turmeric  
1/2 tsp. ground ginger

## Instructions

1. Combine coriander, cumin, peppercorns, fennel, clove, cinnamon stick and pepper flakes in a shallow sauté pan. Stir over medium high heat until you begin to smell the toasty aroma and see some slight color change. Remove from heat and let cool.
2. Place in a spice grinder or an old coffee grinder and grind fine, or use a mortar and pestle to grind by hand.
3. Mix the ground turmeric and ginger into the ground spices and transfer to a small jar with a tight-fitting lid and store. It does not require refrigeration.

