

Tandoori Masala

Indian Spice Mix

Recipe Notes



5	tablespoons	cumin seeds
2	tablespoons	coriander seeds
1	tablespoons	clove
8	sticks	cinnamon
1	tablespoons	ginger powder
1	tablespoons	garlic powder
1	tablespoons	red chili powder
1	tablespoons	turmeric
1	tablespoons	mace/nutmeg powder
1	tablespoons	salt

1. Dry-roast the cumin, coriander seeds, cloves, and cinnamon sticks in a pan on a low flame, until they begin to release their aroma. Remove the mixture from fire and allow it to cool.
2. Grind the ingredients in a coffee grinder until smooth
- 3.