



CS Kashmiri Curry Powder

Note: This freshly ground Kashmiri Garam Masala powder, or Kashmiri Curry Powder, is so versatile that you can use it in sabzi, curry and even mixed rice. The perfect blend of spices

makes this Kashmiri Curry powder an all-purpose spice mix. Kashmiri Curry Powder or Kashmiri Masala is a special spice powder used in many recipes that originate from Kashmiri Cuisine.

Source: adapted from <https://www.archanaskitchen.com/>

Bob and Robin Young, Boise, ID *The Captains Shack*

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Prep: 5 min **Cook:** 5 min

Total: 10 min

Makes: 1 cup

PDF: CS-Kashmir-Curry-Powder.pdf

Ingredients:

2 T Cumin seeds (Jeera)
6 Cardamom (Elaichi) Pods/Seeds
12 Cloves (Laung)
4" Cinnamon Stick (Dalchini) , broken
4 T Coriander (Dhania) Seeds
1 T Whole Black Peppercorns
2 T Fennel seeds (Saunf)
2 T Fenugreek Seeds
4 Bay leaves (tej patta)
24 bridges Mace (Javitri)
1½ T ground Fenugreek
1 T ground Turmeric
1 t fresh ground Nutmeg
1 t Aleppo Pepper

Directions:

Prep all the ingredients and keep them ready.

Preheat a skillet on medium heat and roast all the ingredients together (except the ground spices) on low to medium heat until you can smell the aromas coming through. Make sure you keep stirring continuously with preferably a wooden spoon while dry roasting.

Once the spices have cooled down, dry grind them along with ground spices and Aleppo pepper to make a fine Kashmiri Curry Powder.

Store Homemade Kashmiri Curry Powder in an airtight container and use as required. You can also freeze the masala for longer shelf life.