



Gammy's House Recipes

www.GammysHouse.co

Homemade Curry Powder

2 tsp. fenugreek
4 tsp. coriander
2 tsp. cumin seed
1/2 tsp. whole black peppercorns
1/2 tsp. crushed red pepper flakes or dried chilies
6 cardamom seeds, pods removed and discarded
1/2 inch of cinnamon stick
1/4 tsp. whole cloves
2 tsp. mustard powder
2 tsp. ground ginger

Measure all ingredients into blender, cover, and grind for 1 to 2 minutes or until fine powder.

Store in an airtight container. You can increase, decrease, add, or omit any item you wish to make this your own unique blend. Since it keeps indefinitely, you can make larger batches to have on hand for customized seasoning