

Garam Masala

Ingredients:

Cumin seeds	—	$\frac{1}{4}$ cup	
Coriander seeds	—	$\frac{1}{3}$ cup	
Cardamom seeds	—	$\frac{1}{2}$ TBS.	— only use seeds, not pods
Black peppercorns	—	$\frac{1}{2}$ TBS.	✓
Whole cloves	—	15	✓
Cinnamon stick	—	2 inch piece	✓

Method:

Preheat a heavy skillet or a non stick frying pan. Add all of the ingredients and dry roast the spices, stirring occasionally until they darken slightly (about 15 mins). Transfer to a coffee grinder or blender and grind into a powder. Store in an airtight container.