

Curry Powder

3 tablespoons coriander seeds

2 teaspoons cumin seeds

1 teaspoons fenugreek seeds

1 teaspoon fennel seeds

1 teaspoon yellow mustard seeds

2 teaspoons peppercorns

6 whole cloves

2 tablespoons turmeric

2 teaspoons Indian chili powder

Heat a small skillet over medium high heat. Add all the spices except the turmeric and chili powder. Toast, shaking the pan until the spices release their aroma and turn dark brown, about 2 to 3 minutes. Remove from the heat and stir in the nutmeg and then cool completely. Grind to a fine powder in a spice grinder and store in an airtight jar.

Recipe by chef Amanda Cushman