



LeiHall Farm Recipes

Garam Masala

- 4-1/2 t cumin seeds
- 4-1/2 t coriander seeds
- 2 t black peppercorn
- 1-1/2-inch stick cinnamon, broken into small pieces
- 1-1/2 t cardamom seeds (remove them from the pods)
- 1/2 t whole cloves

Heat a small heavy skillet over medium-high heat. Add the ingredients, and cook them, shaking the pan, for about 5 minutes or until the spices are brown but not burned.

Transfer the spices to a bowl, and let them cool. In a mortar with pestle or in an electric coffee grinder or in a spice grinder, grind the spices to a fine powder. Store the garam masala in an airtight jar.

Makes about 1/3 cup.