

Indian Food FOREVER



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Masala Recipes

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TANDOORI MASALA RECIPE

Ingredients:

- 1 tsp Garlic (Lasun) Powder
- 1 tsp ground Ginger (Adrak)
- 1 tsp Cloves (Lavang) Powder
- 1/2 tsp grated Nutmeg (Jaiphal)
- 1 tsp Mace Powder (Javitri)
- 1 1/2 tblsp Cumin (Jeera) Powder
- 2 tblsp ground Corriander (Dhania)
- 1 tsp Fenugreek (Methi) Powder
- 1 tsp ground Cinnamon (Tuj/Dalchini)
- 1 tsp fresh ground Black Pepper (Kalimirchi)
- 1 tsp ground brown Cardamom (Elaichi) Seeds
- 2 tsp Red Food colouring

How to make tandoori masala:

- Mix all the above ingredients, without roasting them first, push through a fine sieve.
- Store in an airtight container.
- Close the lid tightly after use.

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