



Garam Masala



Vikas Khanna

Garam masala is the most important spice blend in North Indian cuisine. Adding a little pinch of garam masala at the end of cooking or right before serving adds more flavor to the dish.

—Vikas Khanna

From "Flavors First: An Indian Chef's Culinary Journey" by Vikas Khanna, Lake Isle Press, 2011

INGREDIENTS

3 tablespoons green cardamom pods
2 black cardamom pods
1 tablespoon black peppercorns
1 tablespoon whole cloves
1 teaspoon ground ginger
1 teaspoon coriander seeds
2 tablespoons ground cinnamon
1/4 teaspoon mace flakes
2 bay leaves

PREPARATION

Preheat the oven to 300°F. Put all the ingredients on a large baking sheet and roast until the spices become very fragrant, about 5 minutes.

Put the spice mixture in a spice grinder in batches and process at high speed until spices are ground to a fine powder. Store in a nonreactive (stainless steel or glass) container, covered tightly, for up to 3 months.