

Garam Masala

(Submitted by Terese Hollander)

This recipe for garam masala was given to me by my mother, who no doubt received it from someone else. She's been making it from scratch for as long as I can remember. It's simple and full of vibrant, colorful flavors.

- 1 3-inch cinnamon stick
- 1/4 c. whole cardamom pods
- 2 T. whole cloves
- 2 T. cumin seeds
- 1 T. coriander
- 2 T. black pepper corns

Toast all the spices together in a dry skillet until fragrant and grind into a fine powder.