

Noreen's Kitchen

Curry Powder Blend

Ingredients

1 tablespoon ground ginger
2 teaspoon ground cumin,
2 teaspoon ground cardamom
1 teaspoon ground turmeric
2 teaspoon Hungarian paprika
2 teaspoon freshly ground coriander
2 teaspoon freshly ground cinnamon
1/4 teaspoon freshly ground clove
1/8 teaspoon cayenne pepper
1/4 teaspoon dry mustard powder
1/8 teaspoon dried thyme

Step by Step Instructions

Combine all spices in a bowl, grinder or mortar and pestle and blend well.

Store in an airtight container for up to 6 months.

Enjoy!