SERVINGS:

PREP TIME: 5 mins

COOK TIME:



Garam Masala

Ingredients

1 Tbsp Ground Cumin

- 1 1/2 Tsp Ground Coriander
- 11/2 Tsp Ground Cardamom
- 11/2 Tsp Ground Black Pepper
- 1 Tsp Ground Cinnamon
- 1/2 Tsp Ground Cloves
- 1/2 Tsp Ground Nutmeg

Directions

- 1. Place all the ingredients in a mixing bowl.
- 2. Mix the spices together using a spoon.
- 3. Place the mix into an airtight container.

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