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DIY SPICE-UP-YOUR-LIFE KIT
Grind entire bottle in spice or
coffee grinder and pour it back
into the same bottle for use.



BOMBAY CHAAT MASALA

INGREDIENTS: Black Salt (Kala Namak), Coriander*, Amchoor*, Red Chili*, Cumin*, Himalayan Pink Salt, Ajwain*, Black Peppercorn*. *Organic

Chaat Masala is used to season fruit and salads. The flavor is a little salty, with a bright and highly sweet-tart element from the dried green mangos (amchoor).

Sprinkle lightly on fruits like apples, mango, and green papaya. Toss a little with green salads, or use it on the rim of a tropical drink.

It's also used to season savory dishes like potato, cauliflower, chick peas, or lentils.

Think of it like salt or pepper and season to taste.

You can also use Garam Masala as you would salt and pepper - to garnish anything that needs a boost of flavor. Try it on rice and lentils, in soups and stews, or even in desserts!

Garam Masala is perfect as a finishing seasoning to almost any Indian dish. Use it liberally or lightly - it's really your preference. If adding to a heavier meat-based dish like chicken or lamb, you might add more to give it a more robust flavor. Stir 1-2 tsps in at the end.

INGREDIENTS: Black Peppercorn*, Black Cardamom*, Cardamom*, Ceylon Cinnamon*, Clove*, Cumin*, Ginger*, Long Pepper (Pippali)*, Mace*, Nutmeg*. *Organic

EXOTIC GARAM MASALA

BALTI CURRY

INGREDIENTS: Coriander*, Cumin*, Ginger*, Turmeric*, Red Chili*, Garlic*, Black Peppercorn*, Fenugreek*, Ajwain*, Mustard*, Indian Bay Leaf*, Star Anise*, Fenugreek Leaves*. *Organic

- Saute 1 onion, garlic, and 1 TBSP ginger with ghee. Add 1 lb of meat or vegetables and saute until halfway cooked. Add 1-2 TBSP Balti Curry to 1 lb of cooked meat or vegetables. Add 15 oz of Coconut Milk and simmer, covered on low for 10 minutes or until fully cooked. Garnish with cilantro and Exotic Garam Masala. Serve with naan.

- Saute onion and green pepper in ghee with 2 tomatoes and a pinch of salt. Add 4 cups of strained cooked chickpeas and 1-1/2 TBSP Balti Curry. Add 1/2 cup of water, cover, and simmer until the sauce thickens. Add salt to taste. Garnish with cilantro and Garam Masala. Serve over rice.

- Rinse 1/2 cup of rice and 1/2 cup of mung beans. Saute with 1 TBSP ghee, and add 3-1/2 cups of water and 1 TBSP Balti Curry. Cover, and simmer for 20 minutes until it is the consistency of oatmeal. Serve with lime and Garam Masala.