

# Spice Blend - Dry Tikka Masala

Total Yield: 1 cup

## Components

Spice - Cumin	1/4 cup
Spice - Coriander - Seeds	1/4 cup
Spice - Black Peppercorns - Whole	1/4 cup
Mustard Seed - Black	1/4 cup
Spice -Cinnamon Sticks	0.5 each
Ginger - Ground	1 tbsp
Spice - Onion - Granulated	1 tbsp
Garlic Granulated - 26 oz	1 tbsp
Paprika - Sweet - Smoked	1 tbsp

## Instructions

1. In a heavy bottom sauce pan, toast the cumin seeds, coriander seeds, black peppercorns, mustard seeds and cinnamon stick until you can smell the aromas
2. Remove the pan from the heat and allow to cool for a few minutes. Using a spice grinder or mortar and pestle grind the spices until uniform powder. Do not over grind
3. Combine the ground spices with the granulated garlic, granulated onion, ground ginger and paprika. Mix well
4. Transfer to a clean air tight container and use as needed.

## Notes

You can add dried mango powder and Kashmir chili powder to make more authentic  
This will last up to 1 month but is best when made as needed