

# Goda Masala

by Bhaktivedanta Hospital - Diet Dept.



*"Krishna is very kind.  
Therefore, He has given us  
his remnants of food stuff"*

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## Ingredients

Corriander seeds (Dhania).....	500gm
Dry Coconut.....	100gm
Cinnamon (Dalchini).....	5gm
Cumin seeds (Jeera).....	100gm
Cloves (Lavang).....	5gm
Caraway seeds (Shahijeera) .....	25gm
Asafoetida (Hing).....	5gm
Sesame Seeds (White).....	100gm
Bay leaf.....	5no

## Preparation :

- 1) Grate the coconut and roast it till light brown.
- 2) Lightly roast each ingredient separately in a dry frying pan with very little oil.
- 3) Mix all the ingredients and grind in a mixer to make a fine powder.
- 4) Store in a dry air tight container.

For further details please contact : [vaidehi\\_nawathe@sify.com](mailto:vaidehi_nawathe@sify.com)  
[www.iskcondesiretree.com](http://www.iskcondesiretree.com)