

Recipe

Kadai Sabji masala

By

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Ingredients

Coriander seeds (Whole dhania) - 25gm

Red Chilies – 50gm

Cardamom (Elaichi) – 7-8 no

Cloves (Lavang) – 5 - 6 no

Dry Ginger (Soonth) – 1/4th Tsp

Cinnamon (Dalchini) – 10 GMS

Nutmeg (Jaiphal) – ½ piece

Cumin seeds (Jeea) – 1 Tsp

Black Pepper – 1 Tsp

Dry Ginger Powder (Soonth) – 1/4th Tsp

Preparation

Dry Roast all ingredients and make a fine powder.
Store in a dry airtight container.

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Hare Rama Hare Rama Rama Rama Hare Hare**