

Recipe

Rasam Masala

By

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Ingredients

Coriander seeds – 50 gm
Dry red chilies – 5-6 no
Cumin seeds (Jeera) – 5 gm
Red Chili powder – 15 gm
Asafoetida – 1/4th Tsp
Turmeric – 1/2 Tsp

Preparation

- Lightly roast each ingredient separately in a dry frying pan with very little oil. (Except Red chili powder and turmeric)
- Mix all the ingredients and grind in a mixer to make a fine powder.
- Store in a dry air – tight container.

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