

Curry paste - old recipe (c1830 from an Indian cookbook)

Grams		
230	Coriander seeds	Roasted
30	Cumin seeds	Roasted
60	Turmeric powder	
230	Dry Chili	Roasted
60	Black Pepper	Roasted
60	Mustard seed	Roasted
30	Dry Ginger	
30	Dry Garlic	
30	Salt	
120	Sugar	
120	Gram Dahl (husks removed)	Roasted

Mix all the condiments together with White wine vinegar into a paste.
Fry in Mustard oil or Rice Bran oil

Makes about 1 kg of paste.