

How to Make Your Own Colombo Powder

Ingredients:

- ¼ cup dry rice
- 3 tablespoons cumin seeds
- 3 tablespoons coriander seeds
- 1 tablespoon black mustard seeds
- 1 tablespoon fenugreek seeds
- 1 tablespoon black peppercorns
- 1 teaspoon whole cloves
- ½ teaspoon ground cinnamon
- ½ teaspoon ground allspice
- ½ teaspoon ground nutmeg
- ½ teaspoon Cayenne pepper
- 3 teaspoons ground turmeric

In a dry skillet, toast the first 7 ingredients over high heat without letting them burn (3-5 minutes). Remove from pan. Do the same with the other 5 ingredients which will take less time. In a coffee or spice grinder, grind the seeds and rice to a powder. Combine with the other ingredients.