

Sambhar Masala

This recipe is enough for one load of sambhar. You can make extra and store it in an airtight container.

- ¼ tsp urid dal
 - 5 fenugreek seeds
 - ½ tsp coriander seeds
 - 4 pinch turmeric
 - 4 pinch black pepper
 - 4 pinch cinnamon
 - 4 pinch asafoetida
1. Dry roast all the spices.
 2. Grind together and use or store.
 3. Chilli can be added if required.

