

# DIY CURRY POWDER

Easy, DIY curry spice that's perfect for soups, stews and hearty curry dishes. Links to recipe ideas below!

*Author:* Minimalist Baker

PREP TIME	TOTAL TIME
5 minutes	5 minutes

*Servings:* 5 (1-Tbsp servings)

*Category:* Spice

*Cuisine:* Indian

*Freezer Friendly* No

*Does it keep?* 2 Months



★★★★★  
4.67 from 12 votes

## Ingredients

- 2 Tbsp ground coriander
- 2 Tbsp ground cumin
- 1 1/2 Tbsp ground turmeric
- 2 tsp ground ginger
- 1 tsp dry mustard
- 1/2 tsp ground black pepper
- 1 tsp ground cinnamon
- 1/2 tsp ground cardamom
- 1/2 tsp cayenne pepper or ground chilies

## Instructions

1. Add all spices to a small jar and shake. Perfect for use in [soups](#), [stews](#), [curries](#), and more! Stays fresh up to 3 months.

## Notes

- \*Blend adapted from [Chowhound.com](#).
- \*Recipe as written yields roughly 1/3 cup curry powder.
- \*Nutrition information is a rough estimate.

## Nutrition Per Serving (1 of 5 one-Tbsp servings)

Calories: 25	Fat: 0.8g	Saturated fat: 0.1g	Sodium: 6mg	Potassium: 146mg	Carbohydrates: 4.4g	Sugar: 0.2g
Protein: 1g	Vitamin A: 3%	Vitamin C: 7%	Calcium: 4%	Iron: 19%		

## DID YOU MAKE THIS RECIPE?

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