

Recipe 449

Ingredients

1/4 lb. of coriander-seed, 1/4 lb. of turmeric, 2 oz. of cinnamon-seed, 1/2 oz. of cayenne, 1 oz. of mustard, 1 oz. of ground ginger, 1/2 ounce of allspice, 2 oz. of fenugreek-seed.

Method

Put all the ingredients in a cool oven, where they should remain one night; then pound them in a mortar, rub them through a sieve, and mix thoroughly together; keep the powder in a bottle, from which the air should be completely excluded. *_Note_.*--We have given this recipe for curry-powder, as some persons prefer to make it at home; but that purchased at any respectable shop is, generally speaking, far superior, and, taking all things into consideration, very frequently more economical. INDIAN MUSTARD, an excellent Relish to Bread and Butter, or any cold Meat.

Source: Mrs Beeton's Book of Household Management (1861)

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