Curry Spice Mix

2 tablespoons coriander seeds
8 cardamom pods
2 tablespoons mustard seeds
1/2 teaspoon black peppercorns
2 tablespoons cumin seeds
1 teaspoon chili flakes
2 tablespoons ground turmeric

In a medium hot skillet (dry-no oil) toast the coriander, cardamom, mustard seeds, peppercorns and cumin till fragrant — about 1 minute. Combine the toasted spices in a mortar and pestle, add the chili flakes and turmeric and grind to a powder. Makes approximately 1/2 cup.