

JAPANESE CURRY POWDER

YIELD: 2.5 Quarts

Chef Monica and Chef Ryan

Unlock the secret to authentic Japanese curry right in your kitchen with this custom spice blend! This recipe is meticulously crafted to mimic the beloved S&B Oriental Curry powder, delivering that familiar, comforting flavor you crave. Get ready to embark on a culinary adventure that will transform your home-made curries. Say goodbye to store-bought and hello to a vibrant, aromatic powder that's uniquely yours.

INGREDIENTS

- Turmeric (453 grams = 140 tsp = 3 cups)
- Coriander (70 tsp = 1.5 cups)
- Cumin (1 cup)
- Fenugreek (¾ cup)
- Black Pepper (½ cup)
- Cinnamon (½ cup)
- Ginger (½ cup)
- Garlic pow (½ cup)
- Nutmeg (½ cup)
- Fennel (½ cup)
- Star Anise (½ cup)
- Cardamom (½ cup)
- Cloves (¼ cup)
- Bay Leaf (¼ cup)
- All-spice (¼ cup)
- Thyme (¼ cup)
- Sage (¼ cup)
- Cayenne (¼ cup)

DIRECTIONS

1. Grind any whole spices
2. Combine all ingredients and mix thoroughly but gently
3. Store in an airtight container in a cool, dark, and dry area.

RECIPE NOTES - JAPANESE CURRY POWDER

Nutritional information per serving*: N/A

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*