

# Chaat Masala

**Yield:** 1.5 cups

1/4 C ground cumin

1/4 C ground coriander

1/4 C dried mango powder (amchur)

2 T ground black pepper

2 T ground ginger

2 T ground fennel seeds

1 T ground ajwain seeds

1 T ground mint leaves

1 T ground dried pomegranate seeds

1 T black salt (kala namak)

1 † ground asafoetida (hing)

1 † ground chili powder (optional)

**Combine all spices** in a large bowl

**Mix thoroughly** until well blended

**Store in an airtight container** in a cool, dry place