



# Rasam Powder

## Instructions

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1. Dry roast Chana and Toor daals together until they look light brown.
2. Add coriander seeds and dried chillis, and roast until they appear light brown.
3. In a separate pan, dry roast the fenugreek seeds first and then, add the black pepper corns, cumin seeds and curry leaves in that order.
4. Add asafoetida powder and mix.
5. Mix them all up and let the mixture cool.
6. Grind them up in a coffee grinder or a Vitamix.

## Ingredients

- ¼ cup Chana daal
- ¼ cup Toor daal
- ¾ cup coriander seeds
- 6 dried red chillis
- ½ tsp fenugreek seeds
- 1-2 tsp black peppercorns
- 2 Tbsp umin seeds
- 10 Curry leaves
- ¼ tsp optional Asafoetida powder