

THE CURRY SPICE CABINET

Food Network Kitchen

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Cardamom

These little green pods have a perfume-like flavor. Avoid black cardamom pods – they're too smoky.

Cinnamon

A whole stick adds warm flavor. Ground cinnamon can be overpowering.

Cloves

Just one or two whole cloves add a sweet spiciness.

Coriander

The seeds are slightly floral and lemony. Ground coriander adds similar flavor.

Cumin

Whole or ground, this spice adds rich, strong, earthy flavor to a dish.

Garam Masala

This blend usually contains cardamom, coriander, cumin, pepper and nutmeg, but the mix varies by brand.

Kashmiri Chili Powder

This bright red powder adds mild heat. Hot paprika is a good substitute.

Mustard Seeds

Go with brown or black seeds – they're more pungent than yellow ones.

Turmeric

This spice gives curry its bright yellow color. It adds earthy flavor, too.