Indian Curry paste

Ingredients

2 tablespoons vegetable oil
1 cup white vinegar
1 long fresh red chillies, deseeded, finely chopped
2 garlic cloves, crushed
½ tablespoon finely grated fresh ginger
1 tablespoon cup ground cumin
1 tablespoon ground coriander
½ tablespoon freshly ground black pepper
½ tablespoon garam masala
½ tablespoon black mustard seeds
½ tablespoon ground turmeric
½ teaspoon ground cinnamon

Method

Place the vinegar, oil, chilli, garlic, ginger, cumin, coriander, pepper, garam masala, mustard, turmeric and cinnamon in a bowl and stir until well combined.