

1. **Iraqi Curry Powder**

Curry is of course an Indian dish, but Iraqis borrowed a version that became popular in Iraq, even if it differs slightly from the typical Indian curries. Bombay and Calcutta both had sizable Iraqi Jewish populations, which arose out of the prominence of Iraqi Jews in international trade, for example, of teas and spices. It is likely that the Iraqi Jews of India brought a taste for curry back to Baghdad.

Here too, it is best to buy the spices whole and grind them yourself. (The recipe for Iraqi curry is in the “Borrowed Classics” section.)

4 tablespoons coriander
2 tablespoons cumin
2 tablespoons turmeric
2 tablespoons cayenne (3 if desired hotter)
1 teaspoon paprika (optional)