

## Curry Powder vs Garam Masala (vsdiff.com)

Attribute	Curry Powder	Garam Masala
Typical origin	Commercialized in <i>late 18th-19th century</i> Europe to represent Indian flavors	Indigenous to South Asia, with regional variants over <i>centuries</i>
Core spices	Turmeric, coriander, cumin, fenugreek, chili (blend varies)	Cumin, coriander, cardamom, cloves, cinnamon, nutmeg (freshly ground)
Flavor profile	Earthy, <i>sweet-heat</i> , turmeric-driven yellow color	Warm, aromatic, <i>complex</i> , finishing spice
Typical use	Cooking base for curries, marinades, sauces	Added near end or as finishing spice for aroma
Form	Usually pre-mixed and dry-packed	Often freshly toasted and ground; sold whole or ground
Shelf life	Stable: <i>months to ~1 year</i> depending on packaging	Best when freshly ground: <i>weeks to a few months</i> for peak aroma

Source: <https://vsdiff.com/curry-powder-vs-garam-masala/>