

Spicemode Launches a New Collection of Artisanal Indian Seasonings

Combining Indian seasonings in the right proportion can be a difficult cooking step, as the seasonings can be very complex and contain a dozen or more spices. Spicemode, a Chicago based Indian sauce company, recently launched a series of expertly prepared Tikka, Curry, Tandoor, Mirchi and Chilifire Indian seasonings in order to eliminate this time consuming step, simplify Indian cooking, and inspire cooks all around the United States to experiment with delicious new spice blends.

Spicemode has offered a wide range of popular pre-made Indian sauces since its founding in 2013, but the company recently expanded into offering dry seasoning blends as well. These handcrafted seasonings are prepared with balanced proportions under the experienced guidance of chef Amar Singh and are designed to make stir frying, sautéing, broiling, roasting, and other types of cooking with dry spice blends easier.

Each of the new Spicemode seasonings include several natural Indian spices that are intended to be flavorful but not overwhelming. The seasonings are made with the highest quality spices, and they are gluten and MSG free, vegan and paleo certified, handcrafted in small batches, all natural and made with non-GMO ingredients.

Spicemode was founded by chef Amar Singh after he was inspired to help home cooks create flavorful Indian meals without needing to invest extensive amounts of time. After formerly running the Curry Cruiser food truck in Chicago, he has relied on his experience along with the lessons he has learned from his mother's style of cooking in order to create artisanal Indian seasonings and sauces that are perfectly suited for a wide range of different types of entrees.

Spicemode has already inspired tens of thousands of cooks around the U.S. to try their own takes on Indian recipes at home. Spicemode seasonings and sauces greatly simplify a large number of otherwise complicated and time consuming recipes. As Singh says, "Spicemode is about method and discovery. I want to empower cooks to create with wordily flavors - making it easy to enjoy at home."

Spicemode Tikka, Curry, Tandoor, Mirchi and Chilifire seasonings and sauces are now available in over 150 grocery stores throughout the U.S. including several Whole Foods Markets, and they can also be purchased online at Amazon Prime. More information on where to purchase the new Spicemode seasonings can be found on the company's [Find Us page](#).

About Spicemode

Spicemode is based out of Chicago, Illinois and produces handmade Indian cooking sauces and seasonings that are expertly prepared with natural fresh ingredients. Founded by Amar Singh in 2013, Spicemode products are designed to simplify Indian cooking for everyone, and they are available in an ever-expanding list of grocery stores throughout the U.S. The company has previously been covered in publications such as The Chicagoist, Paleomazing, Martha Stewart, and many others.

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