



Berberere Spice Blend

INGREDIENTS

2 tsp coriander seeds
1 tsp fenugreek seeds
1/2 tsp black peppercorns
1/4 tsp whole allspice
6 white cardamom pods
4 whole cloves
1/2 cup dried onion flakes
5 dried chiles de árbol
3 tbsp paprika or smoked paprika
1/2 tsp ground nutmeg
1/2 tsp ground ginger
1/2 tsp ground cinnamon
1 tsp sea salt (optional)

METHOD

1 Remove stems and seeds from the dried chiles de árbol and break into small pieces.

2 Add all ingredients to a spice grinder. Grind until fine. Store in a sealed container. The spice blend is ready to use.

TIPS & ADDITIONAL INFORMATION

You can use gloves when preparing the chiles to avoid getting spice on your hands or in your eyes. Chile de árbol is also known as bird's beak chile. Use berbere spice blend to season vegetables, beans, or lentils for added flavor without extra salt or fat.