

BERBERE SEASONING

F EASY

Last Modified: 10/22/2014

PREP: 10 Min
COOK: 3 Min
STOVETOP

SEASONING-ETHIOPIAN

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
1/2	Cup	Dried Serrano Mexican Chiles	
1	Tsp	Whole Black Peppercorns	
1	Tsp	Coriander Seeds	
4	Whole	Green Cardamom Pods (Keep ONLY The Seeds)	
1	Tsp	Fenugreek Seeds	
2	Whole	Allspice Berries	
4	Whole	Cloves	
1/4	Cup	Hungarian Sweet Paprika	
1	Tbsp	Cayenne Pepper	
1	Tsp	Onion Powder	
1/2	Tsp	Ground Ginger	
1	Tsp	Cumin	
1	Tsp	Ground Turmeric	
1/2	Tsp	Garlic Powder	
1/2	Tsp	Saigon Cinnamon	
1	Tsp	Sea Salt	
1/4	Tsp	Ground Nutmeg	

PREPARATION	
FACTOID	This Ethiopian Seasoning is fiery hot and literally bursting with East African Flavors
TOOLS	1) Small Mixing Bowl 2) Spice Grinder Or Mortar & Pestle 3) Small Stainless Steel Skillet
1	In a small skillet over medium heat, add in the Chiles, and whole seed spices. Do not add in powdered spices. Toast the seeds shaking often to prevent scorching until VERY fragrant, about 3 minutes. Transfer to a bowl and allow to cool completely.
2	Add the cool toasted spices into a spice grinder and pulse until they are a fine powder. Add in the powdered Spices and pulse until mixed thoroughly.
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.