

# QUATRE EPICES SEASONING

F EASY

Last Modified: 12/06/2016

PREP: 5 Min  
COOK: N/A

SEASONING-FRENCH

MAKES 1/4 CUP

QUA	MEASURE	INGREDIENT	PROCESS
<b>SEASONING MIX</b>			
2	Tbsp	Ground White Pepper	
1	Tbsp	Ground Nutmeg	
2	Tsp	Ground Ginger	
1	Tsp	Ground Allspice	
OR			
1/2	Tsp	Ground Cloves	

<b>PREPARATION</b>	
<b>FACTOID</b>	Quatre Epices means 4 Spices in French. Used extensively in their rich Meat dishes and Stews.
<b>TOOLS</b>	1) Small Mixing Bowl
<b>PREP</b>	None.
<b>1</b>	In a small mixing bowl, thoroughly combine all of the listed ingredients together.
<b>HINTS</b>	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.

