

RUSSIAN RED SPICE SEASONING

F EASY

Last Modified: 08/10/2014

PREP: 10 Min
COOK: 5 Min
STOVETOP

SEASONING-RUSSIAN

MAKES 1/4 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
1	1/2"	Stick Cinnamon	Crushed
1	Tbsp	Smoked Paprika (Hot)	
OR			
2	Tsp	Smoked Paprika	
AND			
1	Tsp	Crushed Red Pepper Flakes	
1	Tsp	Caraway Seeds	
1	Tsp	Annatto Seeds	RED Coloring
1	Tbsp	Ground Ginger	
2	Tsp	Dried Orange Peel	
1	Piece	Star Anise	Crushed
3	Whole	Juniper Berries	
1/4	Tsp	Cayenne Pepper	

PREPARATION	
FACTOID	Great Slavic flavors you can use on game, veggie dishes, stuffed cabbage, stews, and roasts. Try it in Borscht. Try it on Roasted Venison or vegetarian goulash. It is also nice as a sprinkle on your stuffed Picnic Eggs. EXPENSIVE to make, cheaper to buy pre-made. Annatto Seeds = \$9+. Juniper Berries = \$10+.
TOOLS	1) Small Mixing Bowl 2) Zip Lock Bag 3) Medium Non-Stick Skillet & Lid 4) Spice Grinder
PREP	1) Crush the Cinnamon Stick and set it aside. 2) Crush the Star anise and set it aside
1	Combine the Juniper Berries, crushed Cinnamon, Caraway Seeds, Annatto Seeds and crushed Star Anise together and toast them in a dry medium non-stick skillet, shaking often, until the Spices are fragrant and lightly browned. Cool completely and grind them in a clean spice grinder, then mix in the Paprika and Red Pepper Flakes (If using), Ground Ginger, Orange Peel, and Cayenne Pepper
HINTS	NOTE: Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.