



Berbere Spice Blend

Oscar · 29/09/2024



Prep Time

48

Difficult

Medium

Servings

2 cups

Description

I love berbere spice a classic Ethiopian spice blend but it never occurred to me to make my own Actually traditional berbere spice would use whole spice seedspods that get toasted and ground but I usually toast the spices during the cooking process Berbere is one of the most delicious and versatile spice mixes ever

Ingredients

— - ½ cup ground dried New Mexico chiles - ¼ cup paprika - 1 tablespoon cayenne pepper - 1 teaspoon onion powder - 1 teaspoon ground ginger - 1 teaspoon cumin - 1 teaspoon ground coriander - 1 teaspoon ground cardamom - 1 teaspoon ground fenugreek - ½ teaspoon garlic powder - ½ teaspoon ground cinnamon - ½ teaspoon ground allspice - ½ teaspoon ground cloves - ¼ teaspoon ground nutmeg

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place ground chiles
2. paprika
3. and cayenne pepper into a bowl; stir. Add onion powder
4. ginger
5. cumin
6. coriander
7. cardamom
8. fenugreek
9. garlic powder
10. cinnamon
11. allspice
12. cloves
13. and nutmeg. Gently whisk together until thoroughly mixed. Dotdash Meredith Food Studios Store in an airtight container
14. preferably glass. Dotdash Meredith Food Studios Chef's Note One of my favorite ways to use berbere spices is in this Spiced Chicken Breasts recipe.