

Berbere Ethiopian Spice

Oscar · 29/09/2024



Prep Time

24

Difficult

Medium

Servings

24 servings

Description

For those of you who have difficulty locating berbere in your local grocery store this recipe is a good substitute that is easy to make Note that it is quite spicy so use to taste This spice combination is used in many Ethiopian dishes including doro wat an Ethiopian chicken dish

Ingredients

— - 1 cup red chili powder - ½ cup paprika - 1 tablespoon salt - 1 teaspoon ground fenugreek - 1 teaspoon ground ginger - 1 teaspoon onion powder - 1 teaspoon ground coriander - 1 teaspoon ground cardamom - ½ teaspoon garlic powder - ¼ teaspoon ground cloves - ¼ teaspoon ground cinnamon

Instructions

1. Mix chili powder
2. paprika
3. salt
4. fenugreek
5. ginger
6. onion powder
7. coriander
8. cardamom
9. garlic powder
10. cloves
11. and cinnamon together in a bowl. Cook's Notes: Berbere should keep in the refrigerator for about 3 months if kept in an airtight container. Finely grind any spices (cloves
12. fenugreek
13. etc.) using a mortar and pestle or electric coffee grinder.