

Berbere (Hot Spice Mixture)



INGREDIENTS

1. 2 teaspoons cumin seeds
2. 4 cloves
3. 3/4 teaspoon cardamom seeds
4. 1/2 teaspoon black peppercorns
5. 1/4 teaspoon whole allspice
6. 1 teaspoon fenugreek seeds
7. 1/2 teaspoon coriander seeds
8. 8 small dried red chilies
9. 1/2 teaspoon grated fresh gingerroot or 1 teaspoon dried
10. 1 teaspoon salt
11. 2 ^{1/2} tablespoons sweet Hungarian paprika
12. 1/8 teaspoon cinnamon
13. 1/8 teaspoon ground cloves

Method:

1. In a small frying pan, over medium-low heat, toast the cumin, 4 cloves, cardamom, peppercorns, allspice, fenugreek, and coriander for about 2 minutes, stirring constantly. Remove from pan and cool for 5 minutes.
2. Discard the stems from the chilies. In a spice grinder or with a mortar and pestle, finely grind together the toasted spices and the chilies. Mix in the remaining ingredients.
3. Refrigerate *berbere* in a well-sealed jar or a tightly closed plastic bag.