

# Berberé Spice Blend

*Swick*

Makes 2 cups | Active Time: 20 minutes | Total Time: 20 minutes

## Step 1: Preparing the Spice Blend

- 2 tsp coriander seeds
- 1 tsp fenugreek seeds
- 1/2 tsp black peppercorns
- 1/4 tsp whole allspice
- 6 white cardamom pods
- 4 whole cloves
- 1/2 cup dried onion flakes
- 5 dried chiles de árbol (also known as 'bird's beak,' stemmed, seeded and broken into small pieces)
- 3 tbsp paprika or smoked paprika
- 1/2 tsp ground nutmeg
- 1/2 tsp ground ginger
- 1/2 tsp ground cinnamon
- 1 tsp sea salt (optional)

To prepare the spice blend, add all the ingredients into a spice grinder.

Blend thoroughly and store in a sealed container.