

Mild spice mix, adapted from an Ethiopian spice mix called Berbere (which is hot)

Adapted from www.saveur.com/article/Recipes/Ethiopian-Spice-Mix

Ingredients:

- 1 teaspoon coriander seeds
- 1 teaspoon cumin seeds
- ½ teaspoon fenugreek seeds
- ¼ teaspoon black peppercorns
- ¼ teaspoon ajwain seeds (optional)
- ¼ teaspoon nigella seeds
- 2 whole allspice berries
- 1 teaspoon cardamom seeds (removed from pod)
- 2 whole cloves
- ½ teaspoon chili flakes (or more to taste!)
- 2 tablespoons sweet paprika
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon turmeric

Instructions:

1. In a small skillet, combine seeds and whole spices. Toast spices over medium heat, swirling skillet constantly, until fragrant, about 4 minutes.
2. Let cool slightly; transfer to a mortar and pestle and pound/grind until fine. Add chili flakes and grind with the other spices until fine.
3. Transfer the mixture to a bowl and stir in the powdered spices. Store in an airtight container for up to 6 months.