



BERBERE SPICE MIX

SERVINGS: 1 CUP

Use this classic Ethiopian spice mix for any of your fish, chicken or roasted vegetable dishes. These spices are a great combination of sweet and spicy!

INGREDIENTS

3-1/3 tablespoons Chili flakes
5 tablespoons Paprika
1-1/2 tablespoons Cinnamon
1 tablespoon 2 teaspoons Ginger powder
1 tablespoon 2 teaspoons Cumin
2-1/2 teaspoons Cloves
1-1/4 teaspoons All spice
1 tablespoon 2 teaspoons Nutmeg, grated

INSTRUCTIONS

1. In a bowl, combine all ingredients and stir well.
2. Store in an airtight container.

RECIPE NOTES

Yield 1 cup + 1-1/2 tablespoons

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

Crediting: Does not credit

This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.