

Berbere Spice Mix

A mix of sweet and savory spices means this blend can be used on all kinds of dishes. Toss it with vegetables before roasting, use it as a dry rub on pork or poultry before grilling, or stir it into yogurt and serve with fruit.

Makes about ½ cup

- 1 5-inch cinnamon stick
- 9 whole cloves
- 1 tablespoon allspice berries
- 1 tablespoon coriander seeds
- 1 tablespoon cumin seeds
- 1 tablespoon paprika
- 1½ teaspoons cayenne pepper
- 1½ teaspoons ground ginger
- ½ teaspoon finely crushed dried oregano
- ¾ teaspoon freshly ground nutmeg



Whack cinnamon stick with the dull side of a chef's knife to break into small pieces.

Toast cinnamon with cloves and allspice berries in a dry medium skillet over medium heat, tossing constantly, until just fragrant, about 2 minutes.

Add coriander seeds and cumin seeds and toast, tossing, until cumin begins to brown, about 1 minute. Transfer spices to a small bowl; let cool.

Grind spices in a spice mill or with a mortar and pestle to a fine powder. Add paprika, cayenne pepper, ginger, oregano, and nutmeg and pulse until combined and no clumps remain.

Spice mixture can be made 3 months ahead. Store airtight at room temperature.

Recipe by Atef Boulaabi, SOS Chefs, NYC