

Tandoori Rub

Bon Appétit | December 2007
Andrew Schloss

This spice mix includes the same seasonings as those used to flavor India's clay-oven-baked tandoori chicken.

SERVING SUGGESTIONS: Rub under the skin of a whole chicken before roasting; add to a pan sauce for seared scallops; sprinkle over cauliflower before sautéing; mix with yogurt and use as a marinade for leg of lamb.

Yield: Makes about 1 cup

6 tablespoons paprika
2 tablespoons ground coriander
2 tablespoons ground cumin
2 tablespoons coarse kosher salt
1 tablespoon freshly ground black pepper
1 tablespoon sugar
1 tablespoon ground ginger
1 teaspoon ground cinnamon
1 teaspoon crumbled saffron threads
1/2 teaspoon cayenne pepper

Whisk all ingredients in medium bowl. Transfer to airtight container.

DO AHEAD: *Can be made 1 month ahead. Store at room temperature.*

TEST-KITCHEN TIP:

If your saffron is really fresh and doesn't crumble easily, toast it in a dry skillet over medium heat until dark red. Cool; then crumble.

