



Recipes

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North African Spice Blend

Prep Time: 5 Minutes

Cooking Time: 4 Minutes

Serves 12

Ingredients:

- 9 Tbsp. Whole Cumin Seeds
- 5 Tbsp. Whole Coriander Seeds
- 1 Tbsp. Caraway Seeds
- 1 Tbsp. Crushed Red Chile Flakes
- 1/2 cup Ground Ginger
- 2 Tbsp. Granulated Garlic
- 2 1/2 tsp. Ground Turmeric
- 2 1/2 Tbsp. Paprika
- 3 Tbsp. Sea Salt , finely ground

Directions:

1. Place first 3 ingredients in a small sauté pan and toast over medium heat for 3-4 minutes or until fragrant. Remove and cool, and then transfer to coffee grinder or spice mill; grind to fine.
2. Combine ground spices with remaining ingredients and incorporate thoroughly.