



Makes ½ cup
Preparation Time: 5 minutes
Cook Time: 5 minutes

INGREDIENTS:

2 tablespoons garlic powder
2 tablespoons onion powder
1 tablespoon ground ginger
1 tablespoon paprika
1 tablespoon dried basil
2 teaspoons dried lemon zest
2 teaspoons dried lemongrass or
lemon zest
½ teaspoon ground coriander
⅓ teaspoon cayenne pepper
⅓ teaspoon ground white or
black pepper

Thai Spice Blend for Seasoning and Cooking

Thai spice blends often combine multiple exotic ingredients such as lemongrass, galangal, and kaffir lime leaves. We combined dried lemongrass (easy-to-find dried lemon peel works, too) with common spices such as ginger (a cousin of galangal) to achieve that distinct Thai flavor.

Try adding it to a vegetable stir-fry and top with fresh cilantro; sprinkle it over a salad of chopped green papaya and bean sprouts; use it to season steamed vegetables and jasmine rice; or make a quick peanut sauce by mixing with peanut butter, tamari, vinegar, and water.

By Darshana Thacker Wendel

- 1 In a blender or spice grinder combine all ingredients. Blend to a fine powder. Transfer to an airtight container and store in a cool, dry place up to 6 months.