



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

INGREDIENTS:

2 tablespoons ground paprika
2 teaspoons ground allspice
2 teaspoons ground cardamom
2 teaspoons ground cinnamon
2 teaspoons ground cloves
2 teaspoons ground coriander
2 teaspoons ground nutmeg
2 teaspoons ground turmeric
2 teaspoons ground fenugreek
1 teaspoon cayenne powder

Homemade Berbere Spice Blend

This earthy-sweet seasoning blend is common in Ethiopian cooking. Paprika and allspice bring in smoky, savory notes while cardamom, cinnamon, and cloves punch up the sweet notes. Nutmeg, fenugreek, and turmeric add earthy flavors, and cayenne rounds everything out with a kick of heat. Make a big batch of this blend to keep in your cupboard for flavoring [stews](#), amping up roasted veggies, or stirring into [homemade hummus](#) to give it some extra pizzazz.

For more homemade flavor enhancers, check out these tasty ideas:

- [Ras el Hanout](#)
- [Thai Spice Blend for Seasoning and Cooking](#)
- [Homemade Vegan Pesto](#)
- [Thai Red Curry Sauce](#)

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- 1 In a small bowl whisk together all ingredients. Store in an airtight container at room temperature.