

Chinese Five Spice Blend Copycat

1/4 C whole star anise	pieces)
1/4 C whole fennel seeds	2 T whole cloves
1/4 C whole cinnamon sticks (broken into	2 T whole black peppercorns

Toast the spices in a dry skillet over medium heat for 3-5 minutes, stirring frequently to prevent burning.

Cool completely before grinding.

Grind the toasted spices into a fine powder using a spice grinder or mortar and pestle.

Store in an airtight container for up to 6 months.

Use as a seasoning for meats, vegetables, or baked goods.