

# African Berbere Blend Copycat

|                           |                         |
|---------------------------|-------------------------|
| 1/4 C paprika             | 1 T ground fenugreek    |
| 2 T ground cayenne pepper | 1 T ground allspice     |
| 2 T ground ginger         | 1 T ground cloves       |
| 2 T ground coriander      | 1 T ground nutmeg       |
| 2 T ground cumin          | 1 T ground black pepper |
| 1 T ground cinnamon       | 1 T sea salt            |

**Toast the whole spices** (if using whole seeds for coriander, cumin, fenugreek, and black pepper) 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.

**Combine all ingredients** in a bowl and mix well.

**Store in an airtight** container for up to 6 months.

**Use as a seasoning** for stews, meats, and vegetables.