

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Berberere (Ethiopian Seasoning)

Adapted from Chile Pepper Cooking, April, 2007

African and Asian cuisines are taking off in the U.S., but often the flavors aren't authentic. It's all about the spices! Like this mixture...

2 tsp fenugreek seed
1 cup dried Serrano chiles
1 cup paprika
4 Tbsp salt
4 tsp ground ginger
4 tsp onion powder
2 tsp freshly-ground cardamom
2 tsp freshly-ground nutmeg
1 tsp garlic powder
½ tsp ground cloves
½ tsp cinnamon
½ tsp allspice powder

Finely grind the fenugreek seeds in a spice mill. Stir together with remaining ingredients. Store in an air-tight container in a cool, dark place. Will keep for up to three months, longer if vacuum-sealed and frozen.

This spice rub is quite zesty, and provides hints of both Jamaican and Indian cuisines. Use on grilled or roasted meats. Goes especially well on lamb. You can find fenugreek seed in some specialty and Asian markets, or order on the Web.

Yield: A bit more than two cups

Preparation time: 10 minutes

