

# TURKISH BAHARAT SEASONING

F EASY

Last Modified: 08/10/2014

PREP: 10 Min  
COOK: 5 Min  
STOVETOP

SEASONING-TURKISH

MAKES 1/4 CUP

QUA	MEASURE	INGREDIENT	PROCESS
<b>SEASONING MIX</b>			
1	Tbsp	Black Peppercorns	
1	Tbsp	Smoked Paprika (Hot)	
OR THE NEXT 2 ITEMS			
2	Tsp	Smoked Paprika	
AND			
1	Tsp	Crushed Red Pepper Flakes	
1	Tsp	Coriander Seeds	
1	Tsp	Cumin Seeds	
1/2	Tsp	Cardamom Seeds	
1	Tsp	Ground Saigon Cinnamon	
1	Tsp	Ground Cloves	
1	Tsp	Ground Nutmeg	
1	Tbsp	Ground Ginger	

<b>PREPARATION</b>	
<b>FACTOID</b>	Baharat means "Spices" in Arabic and is an everyday basic to the cooking of Morocco, Tunisia, Iran, Iraq and Algeria.
<b>TOOLS</b>	1) Small Mixing Bowl 2) Zip Lock Bag 3) Medium Non-Stick Skillet & Lid 4) Spice Grinder
<b>PREP</b>	None.
<b>1</b>	Combine the Black Peppercorns, Coriander Seeds, Cardamom Seeds (removed from their pods) and the Red Pepper Flakes (If using). Toast in a dry medium non-stick skillet, shaking often, until the Spices are fragrant and lightly browned. Cool completely and grind them in a clean spice grinder, then mix in the Paprika, Ground Cinnamon, Ground Cloves, Ground Nutmeg and Ground Ginger.
<b>HINTS</b>	<b>NOTE:</b> Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.