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^ Baharat (bhar mshakkal)

8 spice mix



Time needed: n/a

Yield: 1 ½ cups

Notes

This spice mix can be used alone, and with a combination of other spice blends. It works best on full flavoured ingredients, like mushrooms, tomatoes, meat and chicken.

This is the typical spice for all mahashi (stuffed foods), in addition to sumac, black pepper and salt.

Ingredients

- 1 cup ground all spice
- ½ cup ground cinnamon
- ¾ cup ground coriander
- ¼ cup ground Black Pepper
- 1 Tbs ground cardamom
- 1 Tbs ground cumin
- 1 Tbs ground cloves
- 1 tsp ground nutmeg

Directions

Mix all ingredients in a dry bowl and whisk to thoroughly combine. If you are very into spices then you can take this a step further and choose the whole spices, toast them up in a hot pan or oven and grind everything up together. Store in a dry container, and label.