



BERBERE SAUCE

15 MINUTES

$\frac{3}{4}$ CUP

For this bold, paste-like sauce, macerating the onion in lime juice tempers its harsh bite. For a brighter flavor, substitute sweet paprika instead of smoked. This sauce is best used the day it is made.

INGREDIENTS

3	TABLESPOONS LIME JUICE
1	TABLESPOON MINCED RED ONION
$\frac{1}{2}$	TEASPOON KOSHER SALT
1	TABLESPOON SMOKED PAPRIKA
1	TEASPOON GROUND CORIANDER
1	TEASPOON GROUND GINGER
$\frac{1}{2}$	TEASPOON CAYENNE PEPPER
$\frac{3}{4}$	TEASPOON GROUND CARDAMOM

DIRECTIONS

In a small bowl, stir together the lime juice, onion and salt. Let stand for 10 minutes. Meanwhile, in a small skillet over medium-low, toast the paprika, coriander, ginger, cayenne and cardamom, stirring constantly, until fragrant, 1 to 2 minutes. Remove from the heat and let cool for 10 minutes. Stir the spices into the lime juice-onion mixture.