



SICHUAN SEASONING

10 MINUTES

¾ CUP

To toast the Sichuan peppercorns, heat them in a small, dry skillet over medium until fragrant, about 2 minutes. Transfer to a bowl and let cool, then finely grind in a spice grinder. Strain through a fine mesh strainer to remove any fibrous pieces.

INGREDIENTS

3	TABLESPOONS SICHUAN PEPPERCORNS, TOASTED AND GROUND
2	TEASPOONS WHITE SUGAR
1	TEASPOON KOSHER SALT

DIRECTIONS

In a small bowl, stir together all ingredients. Store in an airtight container for up to 1 month.
