



Hawaij (Traditional Yemeni Spice Mixture)

Use this spice mixture in the Hamshuka recipe from chef Uri Navon of Machneyuda restaurant.

The Martha Stewart Show, February 2012

<http://www.marthastewart.com/893043/hawaij-traditional-yemen-spice-mixture>

Rated(0)

Yield

Makes 1 1/2
cups

Ingredients

6 1/2 tablespoons black peppercorns
1/4 cup cumin seeds
1 1/2 tablespoons green cardamom pods
1 1/2 teaspoons whole cloves
3 1/2 tablespoons ground turmeric

Directions

1. Place peppercorns, cumin seeds, cardamom pods, and cloves in a small skillet and toast over medium heat until fragrant, about 2 minutes. Transfer to a spice grinder; grind and mix with turmeric. Store in an airtight container in a cool, dark place for up to 3 months.

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