



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Mission Chinese Food's Spice Blend

Adapted from Danny Bowien, Mission Chinese Food

Makes about 2 ½ cups

- 1 two-inch piece of Vietnamese cinnamon bark (available in Asian markets)
- ½ cup whole dried red chiles
- ½ cup black peppercorns
- ½ cup Sichuan peppercorns (available in Asian markets)
- ½ cup coriander seeds
- ¼ cup cumin seeds
- 3 star anise pods
- 2 green cardamom pods

Toast the cinnamon bark in a skillet over medium heat until fragrant, and set aside. Add the chilies, black peppercorns, Sichuan peppercorns, coriander seeds, cumin seeds, star anise and green cardamom to the skillet and toast until slightly brown. Let cool, then grind in batches in a spice grinder. Store for use in a sealed jar in a cool place for about three months.

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