



For Best Results

Print in colour on cardstock paper.
Cut along the border of the gift tag
and punch a hole to attach a ribbon.

HARISSA SPICE BLEND

You'll Need

2 tsp Coriander Seeds
2 tsp Cumin Seeds
2 tsp Caraway Seeds
2 tsp Black Mustard Seeds
2 tsp Chipotle or Ancho Chili Powder
1 tsp Kosher Salt

Assembly

Toast the whole seeds over medium heat until fragrant. Pour into the Mortar and, using the Pestle, grind the seeds as fine as possible. Add the chili powder and salt to the ground seeds. Continue grinding until fully mixed.

Add the spice mix to a half-pint mason jar. Seal the jar and attach the gift tag.

To:
From:

Harissa Spice Blend

Directions

Rub on meats before cooking,
use as a seasoning in stews,
or dust on finished dishes.



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