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Iraqi Baharat

Shared from "My Spiced Kitchen: A Middle Eastern Cookbook" by Yaniv Cohen with permission from Page Street Publishing Co.

INGREDIENTS

3 tbsp ground cinnamon
3 tbsp ground allspice
3 tbsp ground nutmeg
1 tsp ground ginger
2 tbsp finely ground black pepper
1 tsp cardamom
¼ tsp ground cloves (optional)
1 tbsp dried, ground roseleaf (optional)

PREPARATION

In a medium bowl, mix all of the ingredients together and stir until fully combined.

Transfer to an airtight spice container, and store in a cool, dark place or refrigerator until needed.