FIVE SPICES OR CINQ ÉPICES



Ingredients (yields 30 servings):

- 3 units of star anise
- 1 tbsp fennel seeds
- 1 tbsp sichuan peppers or 1 teaspoon black pepper
- 1 tsp cloves
- 1 tsp ground cinnamon

Preparation:

- 1. Remove the star anise seeds that are bitter and too hard.
- 2. In a food processor grind the spices.
- 2. Sift and store in an airtight jar.