



HANDY RECIPES

Kashmiri masala spice blend

This fragrant blend of spices from the Kashmir region of India is used to season lamb dishes, such as the classic Rogan Josh, chicken curries and vegetables.

Preparation time: 5 minutes

Ingredients

- 1 tablespoon McCormick garam masala
- 1 teaspoon McCormick garlic powder
- 1 teaspoon McCormick ginger, ground
- 1 teaspoon McCormick paprika
- 1 teaspoon McCormick turmeric, ground

Method

1. Mix all ingredients until well blended.
2. Store in tightly covered jar in cool, dry place.

Makes about 2½ tablespoons.



Recado rojo

This spice paste from Yucatan Peninsula in Mexico includes annatto* (the seed of the achioto plant), which gives it a distinctive red colour. It is used to marinate pork, chicken and fish.

Preparation time: 5 minutes

Ingredients

- ¼ cup fresh lime juice
- ¼ cup fresh orange juice
- 3 tablespoons coarsely chopped fresh garlic (about 10 cloves)
- 3 tablespoons ground annatto
- 4 teaspoons McCormick coriander seed, ground
- 4 teaspoons McCormick oregano
- 4 teaspoons McCormick sea salt
- 1 tablespoon McCormick cumin, ground
- 1 tablespoon McCormick black pepper, coarse ground
- ½ teaspoon McCormick cloves, ground

Method

1. Place all ingredients in blender and blend on medium speed until smooth.
2. Store in covered container in refrigerator up to 5 days.

Makes ¾ cup.

* Test kitchen tip: An alternative to annatto is paprika or turmeric, or a mixture of both.



Bahian seasoning blend

This easy, all-purpose seasoning blend from the Brazilian state of Bahia is known as tempero baiano in Brazilian Portuguese. It adds zest to many savoury dishes, including seafood, vegetables, soups and stews.

Preparation time: 5 minutes

Ingredients

- 1 teaspoon McCormick cumin, ground
- 1 teaspoon McCormick oregano leaves
- ½ teaspoon McCormick black pepper, coarse
- ¼ teaspoon McCormick chilli powder, ground

Method

1. Mix all ingredients until well blended.
2. Store in tightly covered jar in cool, dry place.

Makes 2¾ teaspoons.



Chamoy sauce

Chamoy is a condiment from Mexico that is typically served as a dip for fresh fruit. It is made with fruit (such as apricot, mango or plum), chillies and lime juice and is bottled and sold in varying degrees of spiciness.

Preparation time: 5 minutes

Ingredients

- 1 cup apricot jam
- ¼ cup fresh lime juice
- 2 teaspoons McCormick red chilli flakes
- 1 teaspoon ancho chilli*, ground
- 1 teaspoon McCormick sea salt

Method

1. Place all ingredients in blender and blend on medium speed until smooth.
2. Store in covered container in refrigerator up to 5 days.

Makes 1½ cups.

* Test kitchen tip: If you can't find ancho chilli, use a mixture of ground cumin and cayenne pepper.