

KK'S EXOTIC SPICE BLEND

Whenever I travel, I'm a sucker for those pre-packed spice blends used in the local cuisine. I've got Voodoo Spice from the Caribbean, Creole seasoning from New Orleans, Pacific Cioppino Spice blend from San Francisco, and Shichimi Tagarashi from Tokyo. They're all taking up space in my pantry, having been forgotten about as soon as I get home.

□Most blends always have some flavor or ingredient in them that I just don't like—usually dried thyme. Once I taste that, a dish is ruined for me. So rather than continuing to waste money, I decided to create my own rub. It's great for marinating meats, but I've also used it as a base in soups and stews. Feel free to make it your own by subbing out what you don't like. Believe me, I won't mind.

INGREDIENTS

2 tsp smoked salt flakes

2 tsp Aleppo pepper

2 tsp aniciote

2 tsp harissa

2 tsp garlic powder

2 tsp onion powder

2 tsp maple flakes

2 tsp brown sugar

1 tsp mustard powder

1 tsp chipotle powder

1 tsp cayenne

PREPARATION

Mix all ingredients together.

Adjust to taste.

Store in airtight container. Best used within three months.