

STARTERS

QUICK BITES FROM THE WORLD OF BON APPÉTIT

GO GLOBAL

spice up your life

Used all over the world, spice blends can contain up to 50 ingredients, so these mixes are a quick way to add complex flavor to your cooking. Here are six classics worth trying.

1/ mustapha's ras el hanout

ORIGIN Morocco
INCLUDES Ginger, turmeric, rose
FLAYOR Warm and aromatic
GREAT FOR Baked halibut with olive
oil; sautéing with onions for a rice pilaf
\$13 for a 1.6-ounce jar; chefshop.com

2/ spice islands herbes de provence
ORIGIN France

INCLUDES Basil, rosemary, lavender FLAVOR Herbal and resinous GREAT FOR Chicken soup; goat cheese with olive oil and garlic \$6 for a 0.6-ounce jar; Wegmans and other major supermarkets

3/ spice house za'atar

ORIGIN Middle East INCLUDES Sumac, thyme, sesame FLAVOR Herbal and nutty GREAT FOR Baked pita bread with olive oil and crumbled feta cheese \$7 for a 4-ounce jar; thespicehouse.com

4/ house shichimi togarashi

ORIGIN Japan
INCLUDES Red pepper flakes,
seaweed, sesame
FLAVOR Hot and fruity
GREAT FOR Scrambled eggs; mixing
with mayonnaise for sandwiches or dips
\$2 for a .63-ounce jar, asianfoodgrocer.com

5/ mccormick five spice powder ORIGIN China

INCLUDES Cinnamon, star anise, cloves FLAVOR Sweet spice and licorice GREAT FOR Caramel sauce; hot chocolate; roasted rack of lamb \$7 for a 1.75-ounce jar; available at major supermarkets

6/ spice hunter jerk blend

ORIGIN Jamaica
INCLUDES Allspice, paprika, thyme
FLAYOR Sweet and hot spices
GREAT FOR Chicken; ribs; shrimp
\$6 for a 2-ounce jar; Whole Foods and
major supermarkets —AMY ALBERT

