

## Yemeni Spice Rub

Bon Appétit | December 2007  
Andrew Schloss

Here's a traditional spice blend from Yemen, where it's called hawayil.

**SERVING SUGGESTIONS :** Add with the onions and celery when making chicken soup; sprinkle on carrots before roasting; rub into steaks before searing.

Yield: Makes about 1 cup

1/3 cup caraway seeds (generous 1 ounce)  
1/3 cup cumin seeds (about 1 ounce)  
3 tablespoons cardamom seeds (about 1/2 ounce)  
1 tablespoon whole black peppercorns  
4 whole cloves  
3 tablespoons coarse kosher salt  
3 tablespoons ground turmeric

Heat heavy large skillet over medium-high heat. Add first 5 ingredients; toast until aromatic and cumin seeds are slightly darker, stirring often, about 2 minutes. Cool slightly. Working in batches, finely grind spice mixture and salt in spice mill. Transfer to medium bowl. Whisk in turmeric. Transfer to airtight container.

**DO AHEAD:** *Can be made 1 month ahead. Store at room temperature.*

**MARKET TIP:**

Look for cardamom seeds at Indian markets and at [penzeys.com](http://penzeys.com).

Read

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