

Bluelady's Recipes

Five-Spice Powder

Ingredients:

2 tsp Szechuan peppercorns
8 star anise
½ tsp ground cloves

1 tbsp ground cinnamon
1 tbsp ground fennel seeds

Procedure:

1. In a dry skillet, roast 2 tsp Szechuan peppercorns by shaking the pan over low to medium heat until the aroma of the peppercorns is released (about three minutes).

From Rhonda Parkinson, "Your Guide to Chinese Cuisine" on www.about.com

2. Grind the roasted peppercorns and 8 star anise pods in a blender or pepper mill.
3. Strain the blended seasonings.
4. Mix in 1/2 tsp ground cloves, 1 tbsp ground cinnamon, and 1 tbsp ground fennel seeds.
5. Grind the seasonings until very fine.

Store in an airtight container.

If desired, substitute black peppercorns for the Szechuan peppercorn, and 4 tsp ground anise for the star anise.