



THE WORLD OF SPICES

- Ajowan Seeds**- slightly peppery with tones of oregano & anise used in Middle Eastern & Indian cooking
- Allspice**- slightly peppery with tones of clove, cinnamon & nutmeg
- Amchoor Powder**- dried powdered unripe mango with a citrus like sour taste
- Anise Seed**- a sweet taste with tones of fennel & licorice; used to flavor pastis & ouzo
- Annatto Seeds**- mainly used as a red/orange food color (such as for cheeses), it imparts a mild flavor with a hint of carrot; ground paste known as achiote in Mexico
- Asafoetida**- a paste or powder extracted from the roots of giant fennel (Middle Eastern) which imparts a strong garlic & onion flavor/aroma
- Caraway Seeds**- sharp, sweet, tangy & warm flavor
- Cardamoms**- with hints of eucalyptus & lemon, the lighter flavored green or white is used more in sweet applications, while the stronger brown or black tends toward savory fare
- Cassia**- similar, yet less delicate in flavor than cinnamon
- Celery Seed**- slightly bitter celery flavor
- Chilies** (dried/flakes/powder)- dried varieties of hot peppers with a range of flavors from mild, smokey, to extremely hot (usually the smaller the pepper, the hotter); including Ancho, Arbol, Bird's Eye, Cayenne, Chipotle, Guajillo, Habanero, New Mexico, Paprika (hot, sweet & smoked), & Pasilla
- Cinnamon**- distinctive & complex spicy sweet & earthy flavor
- Citrus Peel (dried)**- intense citrus essence
- Cloves**- rich, robust, slightly astringent & complex sweetly pungent flavor
- Coriander Seed**- mildly sweet with a light citrus & sage tone
- Cumin Seed**- strong pungent flavor with a mild bitter nutty tone
- Dill Seed**- sweet slightly caraway flavored with a mild bitter tone
- Fennel Seed**- mildly sweet anise flavor
- Fenugreek**- a slightly tangy burnt sugar flavor with the aroma of curry
- File**- dried powder saffron leaves with an unsweetened root beer flavor
- Galangal Powder**- bitter earthy pine-like flavor
- Ginger**- sharp & mildly hot in flavor
- Horseradish**- strong sharp hot flavor
- Juniper Berries**- pungent warm gin flavor
- Licorice**- intense bitter sweet anise-like flavor
- Mace**- the dried exterior of nutmeg with a slightly sweet warm pungent flavor
- Mustard Seeds**- biting hot pungent flavor (lighter colored seeds impart a slightly sweet flavor)
- Nutmeg**- sweet warm pungent flavor
- Nigella Seeds**- herbaceous peppery flavor

kitchen fire

cooking school & events

Peppercorns- complex pungent spicy hot flavor (black is the strongest flavored, white medium, & green the mildest)

Pink Peppercorns- mild sweet flavor with a peppery finish

Poppy Seeds- mild nutty sweet flavor

Saffron- pungent, spicy, bitter flavor & also imparts deep yellow/orange color

Sansho Powder- tangy flavor with mildly numbing citrus & pepper tones

Sassafras- mild unsweetened root beer flavor

Sesame Seeds- mildly sweet & nutty flavor

Sichuan Peppercorns- mildly numbing citrus peppery flavor

Star Anise- anise/licorice flavored with a mildly sweet tone

Sumac- astringent sour-fruit flavor with a hint of citrus

Turmeric- earthy, bitter, peppery flavor; also imparts a deep yellow/orange color

Vanilla- sweet, flowery, perfumed flavor