



Handy Recipes

Sour + Salt blends

Pickled ginger, green tea and chilli salt

Preparation time: 10 minutes
 Cooking time: 45–60 minutes
 Makes: 6 tablespoons

Ingredients

- 2 tablespoons pickled ginger slices
- ½ cup rice wine vinegar
- ¼ cup McCormick sea salt, ground
- 1½ teaspoons green tea leaves or matcha green tea powder
- ½ teaspoon McCormick chilli flakes

Method

1. Pat dry ginger slices with paper towel. Place ginger on oven tray lined with baking paper. Bake in pre-heated oven at 135°C for 45–60 minutes or until ginger is dried. Cool slightly then chop coarsely.
2. While ginger is drying, cook vinegar in non-stick fry pan on medium heat 10–15 minutes or until reduced to 1 tablespoon. Add sea salt; cook and stir for 5 minutes or until sea salt is dried.
3. Mix sea salt, chopped ginger, green tea and chilli flakes in small bowl until well blended. Store in tightly covered jar in cool, dry place. If needed, break up any clumps before using.

Pickled ginger, green tea and chilli salt

Sour cherry, bacon and thyme salt

Preparation time: 10 minutes
 Cooking time: 20 minutes
 Makes: 7 tablespoons

Ingredients

- ½ cup cider vinegar
- ¼ cup McCormick sea salt, ground
- 2 tablespoons finely chopped dried cherries
- 2 tablespoons finely chopped crisply cooked bacon
- ½ teaspoon McCormick black pepper, ground
- ½ teaspoon McCormick thyme leaves

Method

1. Cook vinegar in small non-stick fry pan on medium heat for 15–20 minutes or until reduced to 1 tablespoon. Add sea salt; cook and stir for 5 minutes or until sea salt has dried.
2. Mix sea salt and remaining ingredients in small bowl until well blended. Store in tightly covered jar in refrigerator. Break up any clumps before using.

Mango, curry and lime salt

Preparation time: 5 minutes
 Cooking time: 0 minutes
 Makes: 6 tablespoons

Ingredients

- ¼ cup McCormick sea salt, ground
- ½ teaspoon vegetable oil
- ¾ teaspoon Keen's curry powder
- ¼ teaspoon McCormick chilli flakes
- 2 tablespoons dried mango, finely chopped
- 1 tablespoon lime peel, grated

Method

1. Mix sea salt and oil until well blended. Add spices; mix well. Stir in mango and lime peel.
2. Store in tightly covered jar in cool, dry place. If needed, break up any clumps before using.

Sour cherry, bacon and thyme salt



Mango, curry and lime salt

Middle Eastern blends

Shawarma spice

Preparation time: 5 minutes
Cooking time: 0 minutes
Makes: 10 tablespoons

Ingredients

- 2 tablespoons McCormick coriander seeds, ground
- 1 teaspoon McCormick all spice, ground
- 1 teaspoon McCormick cinnamon, ground
- 1 teaspoon McCormick cumin, ground
- ½ teaspoon McCormick ginger, ground
- ½ teaspoon McCormick turmeric, ground
- ¼ teaspoon McCormick black pepper, ground

Method

1. Mix all spices until well blended.
2. Store in tightly covered jar in cool, dry place.



Ras el hanout

Preparation time: 10 minutes
Cooking time: 0 minutes
Makes: 6 tablespoons

Ingredients

- 2 teaspoons McCormick white pepper, ground
- 2 teaspoons McCormick nutmeg, ground
- 2 teaspoons McCormick coriander, ground
- 2 teaspoons McCormick cumin, ground
- 2 teaspoons McCormick ginger, ground
- 2 teaspoons McCormick turmeric, ground
- 2 teaspoons McCormick sea salt, ground
- 2 teaspoons McCormick cinnamon, ground
- 1 ½ teaspoons sugar
- 1 ½ teaspoons McCormick paprika, ground
- 1 ½ teaspoons McCormick black pepper, ground
- 1 teaspoon McCormick cayenne pepper, ground
- 1 teaspoon McCormick cardamom, ground
- 1 teaspoon McCormick allspice, ground
- ¼ teaspoon McCormick cloves, ground
- ¼ teaspoon McCormick anise, ground

Method

1. Mix all spices until well blended.
2. Store in tightly covered jar in cool, dry place.

Harissa

Preparation time: 10 minutes
Cooking time: 0 minutes
Makes: 4 tablespoons

Ingredients

- 1 tablespoon McCormick chilli powder
- 1 teaspoon McCormick garlic, ground
- 1 ½ teaspoons McCormick sea salt, ground
- 1 teaspoon McCormick cumin, ground
- 1 teaspoon McCormick coriander, ground
- 1 tablespoon lemon peel, grated
- 1 teaspoon McCormick paprika, ground
- 1 teaspoon McCormick mint leaves, dried
- 1 teaspoon sugar

Method

1. Mix all spices until well blended.
2. Store in tightly covered jar in cool, dry place.

