

Chinese Five-Spice Powder

Makes approx. 1/4 cup

1 Tbsp. Szechewan peppercorns**
8 star anise**
6 whole cloves
1 - 1 1/2" piece cinnamon stick, crushed coarse
1 Tbsp. fennel seeds

Equipment: electric spice or coffee grinder (used solely for grinding spices)

In a jelly-roll pan combine the spices, toast the mixture in a preheated 250 F oven for 20 minutes. Let cool to room temperature. In an electric spice or coffee grinder pulverize the mixture. If necessary (if there are large pieces) strain through a sieve into a bowl.

Spice mixture will keep in a tightly sealed jar in a cool, dark place for some time. Discard if no fragrance remains.

****You should be able to find the peppercorns and star anise quite readily in the Asian section of your supermarket. If not, a specialty food shop would be a good bet. For a source in Vancouver, please go to my [Source List](#).**