

Labsheet 2.2

Bits and Pieces II

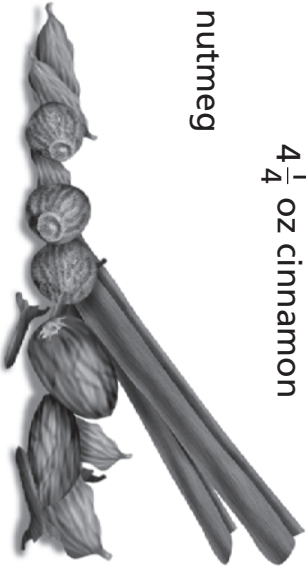
Recipe Cards

Spice Parisienne

- $\frac{2}{5}$ oz ground cloves
- $1\frac{1}{5}$ oz ground nutmeg
- $1\frac{1}{5}$ oz ground ginger
- $1\frac{1}{10}$ oz cinnamon

Betty's Fruitcake Spices

- $1\frac{1}{8}$ oz cardamom
- $2\frac{1}{2}$ oz allspice
- $2\frac{5}{8}$ oz ground nutmeg
- $\frac{5}{8}$ oz ground cloves
- $4\frac{1}{4}$ oz cinnamon



Garam Masala

- $\frac{2}{3}$ oz cinnamon
- $6\frac{1}{2}$ oz cardamom
- $2\frac{1}{2}$ oz cumin

- $\frac{1}{3}$ oz ground cloves
- $\frac{2}{3}$ oz coriander
- $2\frac{3}{4}$ oz black pepper

Grind all spices together with a mortar and pestle or in a coffee mill.