

KUNG PAO SPICE

9/13/2024

YIELD: 3 Cups

SHELF LIFE: 7 days

EQUIPMENT: Gloves, medium mixing bowl, whisk, measuring cups, quart containers with lids

AMOUNTS

INGREDIENTS

2 Cups [Black & White Sesame Seed Blend](#)

1 Cup [Four Pepper Roasted Garlic Spice](#)

PROCEDURE

1. Measure spices into a medium sized, deep mixing bowl.
2. Use a wire whisk to evenly blend the dry ingredients.
3. Using gloved hands, lift and sift the spices through your fingers to ensure there are no clumps.
4. Store at room temperature in airtight quart containers. Burp the lids.
5. Label, Date & Rotate.

C: Black, tan, and red.

T: Free flowing, not clumpy, granular.

F/A: Nutty, chiles, mild salty, slight sweetness.

HR: Quart container w/ lid; room temperature.

SL: 7 days