

EDAMAME SPICE

3/6/2024

Yield: 2 Cups

Shelf Life: days

Equipment: Gloves, measuring tablespoon, medium sized deep mixing bowl, whisk, quart containers with lids.

AMOUNTS

INGREDIENTS

1 cup

McCormick Asian Sea Salt

1 cup

Black & White Sesame Seed Blend

PROCEDURE

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

C:

T:

F/A:

HR:

SL: days