

FOUR PEPPER ROASTED GARLIC SPICE

4/5/2024

YIELD: 22wz = 124 Portions

SHELF LIFE: days

EQUIPMENT: Gloves, scale, Medium sized deep mixing bowl, whisk, measuring spoons, quart containers with lids

AMOUNTS

INGREDIENTS

7.5 wz.	Sugar in the Raw Turbinado
5.5 wz.	Lowry's Monteray Style Roasted Garlic & Red Bell
4 wz.	Savor Korean Chili Flakes
3.5 wz.	Spiceology Aleppo Pepper
1 wz.	Mc Cormicks Crushed Red Pepper
1 TBL.	Vegetable Oil

PROCEDURE

1. Measure spices into a medium sized, deep mixing bowl.
2. Use a wire whisk to evenly blend the dry ingredients.
3. Drizzle the oil over the spices while stirring with the whisk. Continue to mix until the oil is fully dispersed.
4. Using gloved hands, lift and sift the spices through your fingers to ensure there are no clumps.
5. Store at room temperature in airtight quart containers. Burp the lids.

C:

T:

F/A:

HR:

SL: days