



# GREAT PAIRINGS: MAKING CULINARY MAGIC

Certain spices make beautiful culinary magic together. There are some classics like basil and oregano, or cinnamon and nutmeg, and more modern combos like ginger and wasabi. Combinations are endless, but if you are looking for a nice complement to your favorite spices, let the following table be your guide. This table contains some blends you may enjoy. Remember, this is only a starting point. Experiment with different combinations until you find ones that suit your personal taste.

ALLSPICE	<ul style="list-style-type: none"> <li>• Celery seed and ketchup</li> <li>• Garlic, ginger &amp; turmeric</li> <li>• Mint, ginger &amp; pomegranate</li> </ul>	CINNAMON	<ul style="list-style-type: none"> <li>• Allspice, clove &amp; nutmeg</li> <li>• Black cumin seed &amp; fenugreek</li> <li>• Black pepper, hot mustard</li> <li>• Clove &amp; cardamom</li> <li>• Clove start anise, &amp; rice vinegar</li> <li>• Cardamon, ginger, clove, fennel, nutmeg, pepper</li> <li>• Garlic, turmeric, cumin, coriander, paprika</li> </ul>	
ANISEED	<ul style="list-style-type: none"> <li>• Clove, coriander</li> <li>• Cacao &amp; coconut</li> <li>• Nutmeg &amp; pomegranate</li> </ul>		CLOVE	<ul style="list-style-type: none"> <li>• Cardamom, cumin &amp; cinnamon</li> <li>• Cardamom &amp; nutmeg</li> <li>• Cinnamon, nutmeg &amp; star anise</li> </ul>
BASIL	<ul style="list-style-type: none"> <li>• Cumin, oregano &amp; cilantro</li> <li>• Garlic, oregano &amp; capers</li> <li>• Oregano, olive oil, &amp; pine nuts</li> <li>• Scallions and peanuts</li> </ul>			CACAO
BAY LEAF	<ul style="list-style-type: none"> <li>• Basil, oregano &amp; tomato</li> <li>• Rosemary, garlic, &amp; thyme</li> <li>• Thyme, cayenne &amp; garlic</li> </ul>	CORIANDER	<ul style="list-style-type: none"> <li>• Cardamom, cumin</li> <li>• Chile, garlic, ginger, lemongrass</li> <li>• Lemongrass, shallots, turmeric, &amp; peanuts</li> <li>• Garlic, turmeric, cumin, paprika, cinnamon</li> </ul>	
BLACK CUMIN SEED	<ul style="list-style-type: none"> <li>• Cinnamon &amp; fenugreek</li> <li>• Poppy seed &amp; sesame</li> </ul>		CUMIN	
BLACK PEPPER	<ul style="list-style-type: none"> <li>• Cardamom, fenugreek</li> <li>• Cinnamon, clove &amp; start anise</li> </ul>	FENNEL SEED		<ul style="list-style-type: none"> <li>• Basil &amp; tomato</li> <li>• Black cumin seed &amp; sundried tomato</li> <li>• Cacao &amp; vanilla</li> <li>• Rosemary</li> </ul>
CARAWAY	<ul style="list-style-type: none"> <li>• Nutmeg &amp; marjoram</li> </ul>			CHILE
CARDAMOM	<ul style="list-style-type: none"> <li>• Cinnamon, clove &amp; cumin</li> <li>• Clove &amp; nutmeg</li> <li>• Coriander &amp; cumin</li> <li>• Orange</li> <li>• Lemon</li> <li>• Lemon, lemon balm</li> <li>• Vanilla, cinnamon</li> <li>• Vanilla, cinnamon, sea salt</li> <li>• vanilla</li> </ul>			
CELERY SEED	<ul style="list-style-type: none"> <li>• Ginger &amp; tamari sauce</li> <li>• Horseradish &amp; tomato</li> <li>• Sage &amp; turmeric</li> </ul>			
CHILE	<ul style="list-style-type: none"> <li>• Cilantro, peppercorn &amp; rum</li> <li>• Garlic &amp; ginger</li> <li>• Garlic, lemongrass, shallots</li> </ul>			

# YUMMY SPICE COMBOS

<b>GARLIC</b>	<ul style="list-style-type: none"> <li>• Basil &amp; oregano</li> <li>• Chile, lemongrass &amp; shallots</li> <li>• Cumin, ginger &amp; tomato paste</li> <li>• Ginger, saffron &amp; yogurt</li> <li>• Red chile, oregano, lemon</li> <li>• Turmeric, cumin, coriander, paprika, cinnamon</li> <li>• Almost everything goes well with garlic</li> </ul>	<b>OREGANO</b>	<ul style="list-style-type: none"> <li>• Basil, cumin &amp; cilantro</li> <li>• Capers &amp; black olives</li> <li>• Garlic, red chile &amp; lemon</li> </ul>
<b>GINGER</b>	<ul style="list-style-type: none"> <li>• Saffron &amp; vanilla</li> <li>• Capers, oranges &amp; Worcestershire sauce</li> <li>• Chinese mustard &amp; tamari sauce</li> <li>• Garlic, lemongrass &amp; shallots or scallions</li> <li>• Garlic, saffron &amp; yogurt</li> </ul>	<b>PARSLEY</b>	<ul style="list-style-type: none"> <li>• Capers &amp; lemon zest</li> <li>• Chives &amp; tomato</li> </ul>
<b>HORSERADISH</b>	<ul style="list-style-type: none"> <li>• Black pepper, ketchup &amp; Worcestershire sauce</li> <li>• Celery seed, lemon &amp; tomato</li> <li>• Garlic, scallions, tamari sauce</li> </ul>	<b>ROSEMARY</b>	<ul style="list-style-type: none"> <li>• Black pepper &amp; paprika</li> <li>• Oregano &amp; sundried tomatoes</li> <li>• Parsley, sage &amp; thyme</li> </ul>
<b>LEMONGRASS</b>	<ul style="list-style-type: none"> <li>• Chile, garlic &amp; ginger</li> <li>• Chile, garlic &amp; shallots</li> <li>• Coriander, turmeric &amp; peanuts</li> <li>• Fenugreek, star anise &amp; wasabi</li> </ul>	<b>SAFFRON</b>	<ul style="list-style-type: none"> <li>• Almond, cinnamon &amp; rosewater</li> <li>• Cinnamon &amp; cumin</li> <li>• Coriander, nutmeg, rosewater</li> <li>• Ginger, garlic &amp; yogurt</li> <li>• Ginger &amp; vanilla</li> </ul>
<b>MARJORAM</b>	<ul style="list-style-type: none"> <li>• Basil, oregano &amp; pine nuts</li> <li>• Caraway &amp; nutmeg</li> <li>• Garlic, onion &amp; wine</li> </ul>	<b>SAGE</b>	<ul style="list-style-type: none"> <li>• Garlic &amp; onion</li> <li>• Ginger &amp; parsley</li> <li>• Mustard seed &amp; cranberry</li> <li>• Tomato, mint &amp; pine nuts</li> </ul>
<b>MINT</b>	<ul style="list-style-type: none"> <li>• Basil, oregano</li> <li>• Fennel seed &amp; tomato</li> <li>• Garlic, cilantro &amp; chile sauce</li> <li>• Mint, cilantro &amp; chives</li> </ul>	<b>STAR ANISE</b>	<ul style="list-style-type: none"> <li>• Black pepper, cinnamon &amp; clove</li> <li>• Cinnamon &amp; orange zest</li> <li>• Onion &amp; tamari sauce</li> </ul>
<b>MUSTARD SEED</b>	<ul style="list-style-type: none"> <li>• Black cumin seed, cardamom &amp; tamarind</li> <li>• Caraway, clove &amp; horseradish</li> </ul>	<b>THYME</b>	<ul style="list-style-type: none"> <li>• Ginger &amp; saffron</li> <li>• Sage &amp; onion</li> <li>• Bay leaf, garlic, cayenne</li> </ul>
<b>NUTMEG</b>	<ul style="list-style-type: none"> <li>• Allspice &amp; cinnamon</li> <li>• Caraway &amp; marjoram</li> <li>• Cardamom &amp; clove</li> <li>• Garlic, cilantro &amp; orange zest</li> <li>• Cinnamon, ginger &amp; clove</li> </ul>	<b>TURMERIC</b>	<ul style="list-style-type: none"> <li>• Garlic, cumin, coriander, paprika, cinnamon</li> <li>• Coriander, lemongrass, shallots &amp; peanuts</li> </ul>
		<b>VANILLA</b>	<ul style="list-style-type: none"> <li>• Almond, ginger &amp; orange</li> <li>• Aniseed, cinnamon &amp; cacao</li> <li>• Ginger &amp; saffron</li> <li>• Star anise, ginger, sesame seed</li> </ul>
		<b>WASABI</b>	<ul style="list-style-type: none"> <li>• Black mustard seed &amp; Dijon mustard</li> <li>• Lemongrass and star anise</li> </ul>

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