



COMMON SPICE PAIRING

The table in this document provides you a quick glance at a few spices and recommended pairings for each one.

This is different than the yummy combo's attachment. The yummy combos document already has the spices combined in a blend. Use this document to create your own blends selecting two or four of the species that pair well with each other in this list

SPICE PAIRINGS

Spice	Pair well with	Complement with
 <p><i>Allspice</i></p>	Bay leaves, cardamom, cinnamon, cloves, coriander seed, cumin seed, fennel seed, ginger, juniper, mustard seed, paprika, turmeric	Root vegetables, spinach, meat and vegetable soups, roast meats, gravies, marinades and sauces, seafood, especially shellfish, pickles, relishes and preserves, cakes, pies and biscuits
 <p><i>Cardamom</i></p>	Allspice, chili, cinnamon, coriander seed, cumin, ginger, green cardamom, mustard, paprika, pepper, star anise, turmeric	Marinades for roast meats, butter chicken, Chinese master stocks, Asian soups
 <p><i>Cinnamon</i></p>	Allspice, Cardamom, Chili, Clove, Coriander, Cumin, Ginger, Nutmeg, Star anise, Tamarind, Turmeric	Apple, Bananas, Oranges, Baked or stewed fruits, Curries, Califlower, Preserved lemons, Pickles, Chicken, Lamb, Cakes, Pastries, Hot drinks such as chai tea, Cocoa
 <p><i>Clove</i></p>	Allspice, Cardamom, Cinnamon, Coriander, Cumin, Ginger, Nutmeg, Star anise, Tamarind, Turmeric	Apples, Oranges, Lemon Beets, Red cabbage, Onions, Pumpkin, Pickles, Ham, Pork, Game Chocolate, Mulled wine
 <p><i>Coriander</i></p>	Allspice, cardamom, chili, cinnamon, cloves, cumin, fennel seed, garlic, ginger, pepper.	Apples, citrus fruit, potatoes, mushrooms, pepper, vegetables, lentils, poultry, pork, fish, stew, curries, harissa, tabil, dukka, masalas.
 <p><i>Cumin</i></p>	Allspice, cardamom, chili, cinnamon, cloves, coriander seed, fennel seed, fenugreek seed, ginger, mustard, paprika, tamarind, turmeric	Indian curries and practically all Asian red curries, chicken and seafood dishes, rice and vegetable dishes, breads, Mexican sauces

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 <p><i>Garlic</i></p>	Ajowan, bay leaves, caraway, chives, coriander, fennel seeds, mustard, oregano, parsley, pepper, rosemary, sage, tarragon, thyme, mint	Practically every savory dish
 <p><i>Ginger</i></p>	Allspice, cardamom, chili, cinnamon, cloves, coriander, cumin, fennel seed, lemongrass, paprika, star anise, turmeric	Cakes, pastries and biscuits, pumpkin scones, baked pumpkin, curries, Asian stir-fries, red meats, seafood
 <p><i>Mustard Seed</i></p>	Allspice, cardamom, chili, cinnamon, cloves, coriander, cumin, fennel, fenugreek seed, ginger, nigella, paprika, pepper, star anise, tamarind, turmeric	Pickles, Indian curries, salad dressings, spiced vinegars, curry powders, pickling spices, meat seasonings
 <p><i>Nutmeg</i></p>	Allspice, cinnamon, cloves, coriander, ginger	Pumpkin, potato, spinach, cheese sauce, milk and rice puddings, sweet spicy cakes, biscuits
 <p><i>Turmeric</i></p>	Allspice, caraway, cardamom, chili, cinnamon, cloves, coriander, fennel seed, fenugreek seed, garlic, ginger, lemongrass, mustard, paprika, parsley, tamarind, mint	Asian and Indian curries, Moroccan tagines, stir-fried chicken, seafood and vegetables, pickles, sauces, rich dishes