

Corned Beef Spice Blend

Ingredients

- 2 bay leaves, crushed
- 2 TBS black peppercorns
- 2 TBS yellow mustard seeds
- 1/2 TBS allspice berries
- 1/2 TBS coriander seeds
- 1 tsp. table salt
- 1/2 tsp. fennel seeds
- 1/2 tsp ground ginger
- 1/2 tsp crushed red pepper

Directions

Mix all ingredients in a small bowl and store in an air-tight container.

Optional: grind all ingredients in a spice grinder first before storing. (I prefer using whole spices when adding to my corned beef cooking recipes.)

Use within 6 months for best freshness and flavor.

