

DAX'S SPECIAL SPICE MIX

INGREDIENTS:

- 2 T smoked paprika
- 1 T regular paprika
- 1 T dried origanum
- 1 T fennel seeds
- 1 t coriander seeds
- 1 t ground black pepper 1 t garlic salt

[To make the paste]

- 1 clove garlic, crushed Zest of half a lemon
- 5 T olive oil

METHOD:

1. Grind the dried spices together in a pestle and mortar. You can store this in an airtight container for up to 3 months.
2. To make the fresh spice paste, add the lemon zest, garlic, olive oil and mix well.