

Caesar Rimmer 4.0

(aka Seasoning for Anything!)



Recipe by: The Kitchen Tool

Prep Time:	10 mins	Marinate Time:	n/a
Cook Time:	5 mins	Yields:	¾ cup

Ingredients	Preparation
<input type="checkbox"/> 4 tbsp black peppercorns	
<input type="checkbox"/> 4 tsp coriander seeds	
<input type="checkbox"/> 4 tsp mustard seeds	
<input type="checkbox"/> 1 tsp red pepper flakes	
<input type="checkbox"/> 5 tsp celery seeds	
<input type="checkbox"/> 1 tsp cayenne powder	
<input type="checkbox"/> 1 tbsp salt flakes (or kosher salt)	
<input type="checkbox"/> 2 tbsp dried minced garlic	
<input type="checkbox"/> 4 tsp paprika	



Common kitchen tools:

measurement spoons	chefs' knife	cutting boards
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Instructions:

1. add peppercorns, coriander seeds, mustard seeds and red pepper flakes to a frying pan over medium heat	frying pan
2. continue to heat until the seeds start to pop	
3. turn off heat and pour ingredients into a small bowl - let cool for 20 mins	
4. transfer ingredients to a mortar and pestle (or spice grinder)	mortar and pestle (spice grinder)
5. grind ingredients to a coarse consistency	
6. add celery seeds, cayenne powder, salt flakes, dried minced garlic and paprika	
7. mix seasoning	
8. use with your favourite Caesar mix	

Notes:

- store in an air-tight container for up to one month
- I like to add the seasoning directly in my Caesar, and add a little dried minced garlic and dried onion flakes

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