

## **Niter Kibbeh**

- 1 cinnamon stick
- 1 tsp black peppercorns
- 1 tsp fenugreek
- 1 tsp coriander
- 1 tsp crushed dried oregano
- ½ tsp cumin seeds
- ¼ tsp grated nutmeg
- ¼ tsp turmeric
- 3 pods tsao ko, broken
- 3 cloves
- ¼ cup diced onion
- 3 Tbsp chopped garlic
- 2 Tbsp microplaned ginger
- 1 lb butter, diced

1. Preheat oven to 275.
2. Arrange spices on a sizzle platter and toast in oven for 6 minutes.
3. Meanwhile, sweat the onion, garlic and ginger in the onion on lowest heat setting.
4. When spices come out of the oven, add to butter mixture.
5. Set heat to "warm" on induction burner.
6. Cover and infuse gently 60-90 minutes.
7. Strain through cheesecloth to clarify the butter.