

Spiced Oil (Niter Kebbeh)

2 cups olive oil + 2 cups canola oil
2 tablespoon paprika
2 tablespoon cumin
2 tablespoon coriander
2 tablespoon turmeric
2 tsp ground mustard
2 tsp pepper corns
2 tsp whole allspice
½ tsp nutmeg
1 tablespoon fenugreek
4 tsp cardamom
6 bay leaves
½ onion chopped
2 inch piece of ginger, halved
1 tomato quartered
8 small garlic cloves

Directions:

1. Add spices, ginger, onions and tomato to oils.
2. Heat until bubbling (for about 15 minutes). Lower the heat to a bare simmer.
3. Add garlic and cook for another 5 minutes.
4. Filter through a sieve and let cool.