

My Turkish Spice Mix / Baharat Kar???m?

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-turkish-spice-mix-recipe>

Ingredients:

- 4 tablespoons smoked paprika tatli toz biber
- 1 tablespoon cayenne powder ac? toz biber, reduce it for less spicy
- 1 tablespoon chili pepper urfa / isot, flake, isot biber*, reduce it for less spicy
- 2 teaspoons white pepper or black, powder, karabiber / beyaz biber tozu
- 1 1/2 teaspoons cumin kimyon
- 5 dried thyme full tbsp, kekik
- red chili pepper
- chipotle

Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 24 grams
3. Fat: 3 grams
4. Fiber: 11 grams
5. Protein: 4 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 35 milligrams
8. Sugar: 9 grams

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