

A top-down view of a white ceramic bowl filled with a thick, yellowish-green paste, likely a turmeric-based spice paste. The bowl is set against a dark, textured wooden background.

Spice

50 DELICIOUS SPICE PASTE RECIPES

A top-down view of a white ceramic bowl filled with a thick, reddish-orange paste, likely a chili or tomato-based spice paste. The bowl is set against a dark, textured wooden background.

Pastes

Top 50 Most Delicious Spice Paste Recipes

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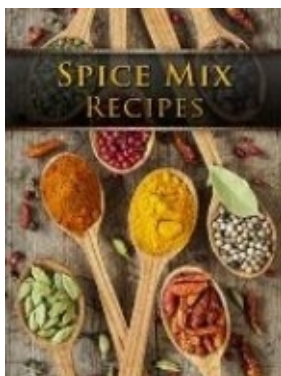
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Introduction

Spice pastes add a ton of flavor and nutrition to your cooking. There are several types of spice pastes that are available in stores but to make them yourself adds totally new and vibrant flavors to your dishes. The pastes are usually highly aromatic and spicy and can be preserved for future use. So make sure you make a large batch so you only have to make it once and can enjoy it for months.

The ones you buy from the store heavily rely on preservatives and artificial flavors therefore not a healthy option to use, but the one you make at home is a guaranteed winner! Plus the selection of the kind of spice pastes you can make is much more varied. These 50 different pastes are enough to add incredible flavor to any kind of dish.

Spice pastes are made up of many natural ingredients including spices, herbs, fruits, and vegetables which can be used in an endless number of combinations. These are ground up into a paste, usually with some oil, vinegar or water, to produce intensely concentrated flavors. They easily add instant exotic flavors to a dish. To use a spice paste, simply heat it up first in a pan so all the aromas and flavors are released and then add the rest of your ingredients. You'll get amazing flavors every single time.



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Curry Pastes

Balti Curry Paste

The Balti curry requires this special paste to make it a unique dish. To keep the paste vibrant and fresh, use all the fresh spices.

Yields: Makes a cup **Ingredients**

5 tbsp of coriander seeds 3 tbsp of powdered cumin 2 cinnamon sticks

1 dried chilli

2 tsp of mustard seeds

2 tsp of fennel seeds

3 tsp of cardamom seeds 1 tsp of fenugreek seeds 6 bay leaves

3 tbsp of curry powder

2 tbsp of ground turmeric 1 tbsp of ginger powder 2 tbsp of olive oil

1 tbsp of white vinegar **Method of Preparation**

1. Toast all the ingredients in a frying pan for a minute then grind the mixture.
2. Add olive oil and vinegar to the mixture to form a paste.

Bumbu Bali

This spice paste is the base for any good Balinese dish and adds big flavors to the curry dishes especially chicken curry dishes. When using for chicken curry dish use a big dollop of this paste.

Yields: Makes one jar **Ingredients**

25 shallots, peeled and chopped 8 cloves of garlic, peeled and chopped 7 large red chillies, seeded and chopped A small piece of galangal, peeled and chopped A small piece of turmeric, peeled and chopped A small piece of fresh ginger, peeled and chopped 1 tbsp of coriander seeds
6 candlenuts
1/2 tsp of black peppercorns 1/2 tsp of white peppercorns 1 pinch of freshly grated nutmeg 3 cloves
1 pinch of cumin seeds
1/4 of sesame seeds
2 tsp of shrimp paste or mushroom sauce A stalk of lemongrass.
2 bay leaves
A cup of coconut oil

Method of Preparation

1. Except for lemon grass, bay leaves and coconut oil grind together all the ingredients.
2. Heat oil in a pan and sauté lemon grass and bay leaves in it.
3. Add the grinded mixture till it turns to golden brown.
4. Cool the mixture and store it.

Guajillo Adobo Paste

This paste is an excellent base for curries that include eggs or beans. It can also be used to marinade chicken and fish.

Yields: Makes 1 1/2 cups **Ingredients**

3 ounces of guajillo chilies, seeded, and deveined 3/4 cup of water

2 cloves garlic, peeled 1 1/2 tsp of apple cider vinegar 3/4 tsp of fine salt

3/4 tsp of sugar

1/4 tsp of ground cumin **Method of Preparation**

1. Toast the chilies until fragrant and then soak them in water for 30 minutes.
2. Put the 3/4 cups of water along with all the ingredients in a blender and blend till a smooth paste is formed.

Jalfrezi Curry Paste

This paste combines the flavors of turmeric, coriander seeds, mustard seeds and ground nut oil to create a wonderful and aromatic curry paste that has just the right amount of kick to it.

Yields: Makes 1/2 cup **Ingredients**

2 cloves of garlic, peeled A small piece of fresh root ginger, peeled 1 tsp of turmeric

1/2 tsp of sea salt

2 tbsp of groundnut oil

2 tbsp of tomato puree

1 fresh green chili

1 small bunch of fresh coriander 2 tsp of cumin seeds

1 tsp of mustard seeds

1 tsp of fenugreek seeds

1 tsp of coriander seeds

Method of Preparation

1. Toast all the spices till golden brown.
2. Grind them to a fine powder.
3. Mix together all the ingredients in a food processor to make a paste.

Korma Curry Paste

This is a mild version of the original curry paste but if you like your curries hotter then add extra chilies and leave the seeds in it.

Yields: Makes 1/2 cup **Ingredients**

2 garlic cloves, peeled
1 tbsp of fresh ginger, peeled 1/2 tsp of cayenne pepper
1 tsp of garam masala
1/2 tsp of sea salt
2 tbsp of oil
1 tbsp of tomato puree
2 fresh green chilies
3 tbsp of desiccated coconut 2 tbsp of ground almonds
1/2 cup of fresh coriander 2 tsp of cumin seeds
1 tsp of coriander seeds

Method of Preparation

1. Lightly toast coriander and cumin seeds in a frying pan till brown and remove them from heat.
2. Grind them until fine.
3. Now add the fine powder to other ingredients and make a smooth paste.

Madras Curry Paste

This paste is hot and spicy and has a vibrant reddish colour. The best thing about this curry paste is that you can use it for any meat and it will add a beautiful flavor to the dish.

Yields: Makes 1/2 cup **Ingredients**

2 1/2 tbsp of coriander seeds, roasted and ground 1 tbsp of cumin seeds, roasted and ground 1 tsp of brown mustard seeds

1/2 tsp of cracked black peppercorns 1 tsp of chili powder

1 tsp of ground turmeric

2 crushed garlic cloves

2 tsp of grated fresh ginger

3 -4 tbsp white vinegar

Method of Preparation

1. Mix together all the ingredients except vinegar.
2. Add the vinegar and mix to a smooth paste.

Massaman Curry Paste

This is a favorite curry paste that is used in southern Thailand and if you want the full flavor of spices when making the paste then use a granite mortar and pestle to grind the ingredients.

Yields: Makes a jar.

Ingredients

1/2 tsp of grated nutmeg
1 tbsp of coriander seeds, roasted 1 tsp of cumin seeds, roasted
4 oz shallot, chopped
1/2 tsp of ground cinnamon
1 oz of garlic, finely chopped
1 stalk of lemongrass, finely sliced 1/2 tsp of ground cloves
1 tbsp of sliced galangal
1 tbsp of chopped coriander root 1 tbsp of coarse sea salt
1 tsp of grated kaffir lime rind 10-15 large dried red chilies, roasted and chopped
1 tsp of ground white pepper
1-2 tbsp of Thai shrimp paste

Method of Preparation

1. Mix together all the ingredients excluding the shrimp paste and grind them.
2. Afterwards add the shrimp paste to make a thick paste.

Naam Ya Chile Paste

Like the Panaeng Chile Paste, this is another spicy paste that goes really well with coconut based curry dishes. The paste can be refrigerated for up to a month.

Yields: Makes 3/4 cup **Ingredients**

12 large dried semi-hot chilies 5 dried hot chilies

1/4 cup of chopped fresh lemongrass, white bulb only 5 quarter-size slices of peeled fresh galangal, finely chopped 1 tsp of black peppercorns, crushed 5 small shallots, chopped

3 garlic cloves, chopped

1/2 tsp of kosher salt

1/4 tsp of turmeric

1 tbsp of minced lime zest

1 tbsp of shrimp paste

Method of Preparation

1. Boil the chilies and let them remain soaked for about 20 minutes, and then cut them up coarsely.
2. Except for the shrimp paste, process all the ingredients together.
3. Stir in the shrimp paste to form a thick paste.

Panaeng Chile Paste

This potent curry paste is an excellent spice paste for coconut based curry dishes as well as coconut based sauces, soups and stews. It can be prepared in large quantities and stored as the paste can last for a month.

Yields: Makes one cup **Ingredients** 1 1/2 tbsp of vegetable oil 13 garlic cloves- 6 of them coarsely chopped, 7 of them halved 4 shallots-2 of them thinly sliced, 2 of them coarsely chopped 1/4 cup of unsalted peanuts 11 large dried semi-hot chilies, stems and seeds discarded 3 tbsp of coarsely chopped fresh coriander 2 tbsp of minced fresh lemongrass 2 quarter-size slices of peeled fresh galangal 1/2 tsp of kosher salt 2 fresh kaffir lime leaves, minced 1 tsp of shrimp paste 1/2 tsp of cinnamon 1/2 tsp of ground cumin **Method of Preparation**

1. Soak the chilies in boiling water for twenty minutes. Drain and coarsely chop.
2. Take a skillet and stir in garlic and shallots in vegetable oil till brown.
3. Remove the garlic and shallots and add peanuts and stir it till brown.
4. Now grind together all the remaining ingredients.
5. Add the peanuts and the garlic and shallots.
6. The paste can be refrigerated for a month.

Panang Curry Paste

This hot curry paste is delicious and easy to make. There are a few ingredients in this recipe which if you are unable to find, you can use substitutes and it won't make an ounce of a difference to the taste!

Yields: Makes one cup **Ingredients**

2 dried arbol chilies, stemmed (or other chilies) 2 dried guajillo chilies, stemmed (or other chilies) 2 fresh serrano chilies, chopped (or other hot chilies) 2 fresh lemongrass, thinly sliced 3 tbsp of roasted peanuts

2 tbsp of chopped peeled fresh galangal (or ginger) 6 kaffir lime leaves, finely chopped 1 large shallot, chopped

4 garlic cloves, chopped

1 1/2 tsp of ground coriander 1 tsp of kosher salt

1/2 tsp of ground cumin

1/2 tsp of fresh ground black pepper **Method of Preparation**

1. Soak chilies in hot water for fifteen minutes.
2. Add the soaked chilies to other ingredients and process the mixture to make a paste.

Rambutan Curry Paste

This curry paste has complex flavour and is an excellent base for curry dishes that contain chicken or shrimp. It is also used for seasoning dumpling fillings as well as in stir fry sauces.

Yields: Makes 1/4 cup **Ingredients**

1 tbsp of crushed red pepper 1 1/2 tsp of ground coriander 1 tsp of ground cumin
1 tsp of sweet paprika
1/2 tsp of freshly ground pepper 1/2 tsp of ground turmeric
1/2 tsp of ground cloves
1/2 tsp of cinnamon
1 tbsp of chopped cilantro
1/2 tbsp of chopped garlic
1 tsp of finely grated lime zest 1 tsp of chopped lemongrass 1/2 tsp of salt
1/4 tsp of shrimp paste

Method of Preparation

1. Toast the first eight ingredients for about 30 seconds.
2. Process all the ingredients to form a thick paste.

Rempah Paste

This paste literally means spice paste and is used in all the curry dishes in Malaysian cuisine. One can add fermented shrimp paste to give it an extra oomph factor.

Yields: Makes a cup **Ingredients**

8-10 dried chillies soaked in water to rehydrate 6-8 fresh red chillies 8-10

Candlenuts

3 garlic cloves

10-15 shallots

2 tsp of Belachan-fermented shrimp paste, lightly toasted till fragrant A pinch of sugar

Method of Preparation

1. Process all the ingredients together to form a paste.

Rogan Josh Paste

Rich and flavorsome, this paste is an all-time favorite for making thick curries. The paste available in the market does not offer the taste which a homemade one can offer. A flavorsome paste with medium spiciness, it is one of the most popular pastes.

Yields: Makes one cup **Ingredients**

2 cloves of garlic, peeled 1 piece of fresh root ginger, peeled 1/2 cup of jarred roasted peppers 1 tbsp of paprika
1 tsp of smoked paprika
2 tsp of garam masala
1 tsp of turmeric
1/2 tsp of sea salt
2 tbsp of groundnut oil
2 tbsp of tomato puree
1 fresh red chili
1 small bunch of fresh coriander 2 tsp of cumin seeds
2 tsp of coriander seeds
1 tsp of black peppercorns **Method of Preparation**

1. Toast all the spices till golden brown.
2. Grind them to a fine powder.
3. Mix together all the ingredients in a food processor to make a paste.

Tandoori Paste

Tandoori paste is a blend of Indian spices and is not only used for chicken but can be used for vegetarian dishes as well. It is a very handy paste and gives a taste of all the Indian flavors.

Yields: Makes 1/3 cup **Ingredients**

1 tsp of salt

1 tsp of cayenne

1 tsp of coriander, ground 1 tsp of chili powder 1 tsp of garlic powder 1 tsp of dry mustard 1 tsp of ginger

1 tsp of turmeric

1 tsp of fennel

1 tsp of cumin

1 tsp of paprika

1/2 cup of yogurt

2 tbsp of lime juice **Method of Preparation**

1. Mix together all the ingredients except the last two.
2. Add the last two ones when ready to make a paste.

Thai Green Curry Paste

The freshness of this homemade paste is unbeatable and if you have difficulty finding fresh galangal and kaffir lime leaves then the dried ones are a good substitute.

Yields: Makes six to eight servings **Ingredients**

2 tbsp of galangal, finely grated 1 stalk of lemongrass, finely chopped 4 shredded fresh lime leaves 1 cup of coriander
5 green onions, finely chopped 3 garlic cloves, crushed
2 tsp of ground coriander
2 tsp of ground cumin
1 -2 small green chili, finely chopped 1 tsp of lime zest, finely grated 1/2 of lime juice
1 tsp of sugar
1 tsp of dark soy sauce
1 tsp of fish sauce
1/3 cup of coconut milk (add more if required) **Method of Preparation**

1. Mix together all the ingredients in a blender and blend into a paste.

Thai Red Curry Paste

This delicious and easy to make paste uses ingredients that one can adjust according to one's taste. You can use red bell pepper to add more color to the paste.

Yields: Makes 10 tablespoons **Ingredients**

0 -12 hot dried red chilies

5 garlic cloves, peeled and chopped 1 tbsp of fresh lemongrass, sliced thinly 3 slices of galangal, sliced thinly 1 slice of fresh kaffir lime rind 6 -8 coriander roots, coarsely chopped A pinch of fresh ground white pepper 1/4 tsp of shrimp paste

1/2 tsp of ground cumin

1/2 tsp of ground coriander

2 tbsp of bright red paprika

Method of Preparation

1. Soak the red chilies in hot water for an hour or two.
2. Then put them along with the soaking liquid in a food processor.
3. Add the remaining ingredients and blend to a paste.

Thai Yellow Curry Paste

This richly flavored paste goes well with any dish that you like because of its versatility. You can simply mix this fragrant yellow paste with vegetables and serve with rice.

Yields: Makes 1/2 cup **Ingredients**

1/4 cup of chopped scallion 1/4 cup of chopped fresh cilantro 2 tbsp of minced garlic

2 tbsp of fresh gingerroot, grated 1 tbsp of freshly grated lemons, rind of 1 tbsp of brown sugar

1 -2 fresh red chilies or green chilies, minced 3 tbsp of fresh lemon juice 1 tbsp of ground coriander

1 tsp of turmeric

1/2 tsp of salt

Method of Preparation

1. Mix together all the ingredients in a food processor and puree till it turns into a paste.

Tikka Masala Curry Paste

This traditional curry paste is an all-time favorite and can add a lot of flavor to your dish be it meat or vegetarian dishes. It has an aromatic blend of pepper, paprika, tomatoes, coriander and coconut and creates a beautifully balanced dish.

Yields: Makes one cup **Ingredients**

2 cloves garlic, peeled

1 small piece of fresh root ginger, peeled 1 tsp of cayenne pepper

1 tbsp of smoked paprika

2 tsp of garam masala

1/2 tsp of sea salt

2 tbsp of groundnut oil

2 tbsp of tomato puree

2 fresh red chilies

1 small bunch of fresh coriander 1 tbsp of desiccated coconut 2 tbsp of ground almonds

1 tsp of cumin seeds

1 tsp of coriander seeds

Method of Preparation

1. Toast all the spices till golden brown.
2. Grind them to a fine powder.
3. Mix together all the ingredients in a food processor to make a paste.

Vindaloo Curry Paste

This is a thick paste of ground spices that are preserved in oil. It serves as a great base for making good Vindaloo curry. It is a great condiment to have in your kitchen if you ever feel like having Indian food.

Yields: Makes one cup **Ingredients**

4 cloves

1 tsp of black peppercorns 2 tsp of coriander seeds 2 tsp of fennel seeds

2 inches of fresh ginger root, peeled and roughly chopped 1 tsp of fenugreek seeds 2 garlic cloves, roughly chopped 4 dried red chilies

1 tbsp of turmeric

1/2 tsp of sea salt

3 tbsp of oil

2 tbsp of tomato puree

2 fresh red chilies

1/4 cup of coriander leaves, roughly chopped **Method of Preparation**

1. Lightly toast coriander seeds, black peppercorns, fenugreek seeds and cloves till golden brown.
2. Grind them fine.
3. Put the fine powder along with the remaining ingredients to make a smooth paste.

Other Spice Pastes

Berbere

This Ethiopian red pepper and spice paste has mild flavors but one can replace the paprika with cayenne pepper to make it hot and spicy.

Yields: Makes two cups **Ingredients**

1 tsp of ground ginger

1/2 tsp of ground cardamom 1/2 tsp of ground coriander 1/2 tsp of fenugreek

seeds 1/4 tsp of ground nutmeg 1/8 tsp of ground cloves 1/8 tsp of ground

cinnamon 1/8 tsp of ground allspice 2 tbsp of finely chopped onions 1 tbsp of finely chopped garlic 2 tbsp of salt

3 tbsp of dry red wine

2 cups of paprika

2 tbsp of cayenne pepper 1/2 tsp of fresh ground black pepper 1 1/2 cups of water

1 -2 tbsp of vegetable oil **Method of Preparation**

1. Heat the first 8 ingredients in a large frying pan.
2. Remove from heat and mix them with onion, garlic, wine and a tablespoon of salt to form a paste.
3. Now mix cayenne pepper, paprika, black pepper and the remaining salt and heat them.
4. Stir in the water and add the wine and spice mixture.
5. Store in a jar and use as per one's needs.

Chermoula

This North African spice paste is used as a marinade for chicken and lamb before cooking. It is fragrant and very spicy in taste. The pink saffron gives that special kick to a dish!

Yields: Makes a cup **Ingredients**

1 clove garlic, crushed 2 tsp of paprika
2 tsp of chili powder
2 tsp of ground cumin
1 pink saffron (soaked in cold water) 2 tbsp of olive oil
1 lemon, zest and juice Salt and pepper

Method of Preparation

1. Mix together the first four ingredients.
2. Drain the water from the saffron and add to the mixture.
3. Now mix all of the ingredients together to form a paste.

Chili Cumin Spice Paste

This spice paste is smoky, spicy and fruity at the same time! It is one of the most versatile spice pastes and can be used in seasoning all kinds of meats. For more heat, use ancho chilies and for less heat, use the guajillo.

Yields: Makes 1 1/2 cups **Ingredients** 4 ounces of dried chilies, seeded 4 canned of chipotles in adobo, seeded 3 large garlic cloves, chopped finely 1 tbsp of ground cumin 1 tsp of caraway seeds 1 tsp of dried oregano, crumbled 1/4 cup of extra-virgin olive oil 2 large shallots, minced Salt and freshly ground black pepper **Method of Preparation**

1. Cover the chilies in a microwave bowl with two cups of hot water.
2. Microwave the chilies for two to three minutes.
3. Let the chilies now cool down till they completely softened.
4. Now put the chilies along with 2/3 cup of the soaking liquid in a blender.
5. Add chipotle and blend the mixture.
6. Take a skillet and cook garlic, oregano, cumin, caraway seeds and cumin along with shallots for 6 minutes.
7. Add the chili puree to it and cook for ten minutes.
8. Add salt and pepper to garnish.

Store in a jar.

Chili Paste with Garlic

One can find this paste in grocery stores but the flavor is more delightful when made at home. This paste can be used in several dishes to add a wholesome flavor. It has the ability to change any dish into a wonderfully aromatic and healthy culinary experience.

Yields: Makes one cup **Ingredients**

1 cup of vegetable oil 1 tbsp of sesame seeds 1/2 cup of dried chili, finely chopped 8 -10 cloves garlic, crushed 2 tbsp of water

1/4 cup of Szechwan pepper **Method of Preparation**

1. Mix together all the ingredients.
2. Now pour hot oil over the mixture to make a paste.

Chilmole

This paste is black in colour and pungent and is used to rub on meats or acts as a thickening agent in sauces. It is called Recado Negro in Spanish.

Yields: Makes a jar **Ingredients** 1 lb of dried chili de árbol, chili ancho, seeded 2 tbsp of achiote seeds 5 large whole cloves 5 large whole allspice 1 tbsp of black peppercorns 1/2 tsp of cumin seeds 1 tbsp of coarse sea salt 1 tbsp of dried Mexican oregano leaves, toasted 10 large cloves garlic, peeled and charred 1 tsp of white vinegar **Method of Preparation**

1. Char the chilies and then keep them in water.
2. Using cheesecloth, drain the chilies and repeat.
3. Collect the ashes and add about 1/2 cup of water from the last rinse.
4. Grind the next seven ingredients.
5. Now process all the ingredients together and then strain the mixture through cheesecloth.

Creole Spice Paste

The fresh taste of green bell peppers, onion and garlic are found in this recipe as compared to the harsh flavor of onion and garlic powder that is commonly used. The paste is commonly used to rub on steak, pork or chicken.

Yields: Makes one cup **Ingredients**

2 garlic cloves

1/2 of small onion, coarsely chopped 1 jalapeño, halved and seeded 1 tbsp of flat-leaf parsley

1 tsp of thyme leaves

1/2 of medium green bell pepper, chopped 1 1/2 tsp of kosher salt

1/2 tsp of cayenne pepper

1/2 tsp of freshly ground black pepper 2 tbsp of vegetable oil

Method of Preparation

1. Puree all the ingredients and then add oil to make a paste.

Goan Red Spice Paste

This absolutely hot and spicy paste goes great with fish, meat and chicken. Just remember that when you use the paste for cooking, the paste has to be well cooked to release the flavors.

Yields: Makes one jar **Ingredients**

2 mild fresh red chilies, deseeded 1 tsp of cumin seeds

1 1/2 tsp of coriander seeds 3 cloves

6 black peppercorns

3/4 tsp of ground turmeric 9 cloves of garlic, peeled 1/2-inch slice of fresh ginger, peeled 1 1/2-inch piece of cinnamon 1 tsp of tamarind paste

3/4 tsp of sugar

3/4 tsp of salt

1/3 cup of white wine vinegar **Method of Preparation**

1. Mix together all the ingredients and blend to make a paste.

Harissa Paste

This hot chili pepper paste is from Tunisia and is known for its fiery flavor. It is used in many dishes to increase the flavor. This hot, aromatic paste is mostly used in North African cooking.

Yields: Makes one cup **Ingredients** 4 ounces of dried chilies of your choice 1 tsp of caraway seeds 1 tsp of coriander seeds 1 tsp of cumin seeds 3 to 4 garlic cloves, peeled 1 tsp of kosher salt 2 tbsp of extra virgin olive oil **Method of Preparation**

1. Cover the chilies in a heat proof bowl covered in boiling water and let it stand for 30 minutes.
2. Now toast coriander, caraway and cumin till they release a fragrant smell.
3. Grind the spices and drain the water from the chilies bowl.
4. Remove the seeds from the chilies and in a food processor add them along with the rest of the ingredients.
5. Slowly drizzle in the olive oil and make a smooth paste.
6. Transfer the paste to a jar and cover it with a thin film of olive oil.

Homemade Tomato Paste

This is an excellent alternative to the ones that you find in the market. It is a healthier option as well as you can store it for a longer duration. It adds a great flavor to stews and sauces.

Yields: Makes nine jars **Ingredients** 8 quarts of roma tomatoes, blanched and skin removed 1 1/2 cups of sweet red peppers, chopped 1 cup of chopped onion 2 bay leaves 3 tbsp of fresh basil leaves, chopped 1 1/2 tsp of oregano 1 -2 tbsp of honey (if you want it a little sweet) 1 tbsp of salt 2 garlic cloves, chopped

Method of Preparation

1. Mix together all the ingredients except for garlic cloves in a pan and let it cook for an hour.
2. Add the garlic and let it cook for 2 1/2 hours.
3. Pour the mixture through a sieve and into 1/2 pint jars.
4. Process the jars for 45 minutes in boiling water.

Hot Chili and Lemon Paste

This paste works best as a marinade for chicken and fish. It has a strong flavor and the goodness of lemon makes it a very healthy paste. Remember to cook the chilies in a well-ventilated kitchen as the fumes might be strong.

Yields: Makes a jar **Ingredients** 1 lbs of hot red chili peppers cut in half 3 lemons cut in quarters 2 garlic cloves, finely chopped 1 cm fresh ginger, crush A
tbsp of vegetable oil 1/2 tsp of salt **Method of Preparation**

1. Mix together all the ingredients except oil and salt and process them.
2. Heat oil in a pan and add the paste to the oil along with salt and stir.
3. When the paste turns from red to orange, remove from heat and allow it to cool.
4. Store the paste in a jar.

Korean Hot Pepper Paste

This paste should not be made in summers otherwise it will ferment and once you make the paste, keep it in sun light for a few hours.

Yields: Makes one jar **Ingredients** 2 lbs of barley malt powder 4 cups of water 10 cups of sweet rice flour 8 cups of rice syrup 4 cups of fermented soybean powder 16 cups of hot pepper powder 4 cups of kosher salt **Method of**

Preparation

1. Mix together water and barley malt powder in a large bowl.
2. Strain the mixture into a large pot and heat it for 20 minutes.
3. Remove from heat and add sweet rice flour.
4. Mix well and let it sit for about two hours.
5. Now bring to boil the mixture till the mixture is reduced to 1/4-1/3.
6. Add rice syrup and mix well.
7. Remove from heat and let it cool down.
8. Add soybean powder and hot pepper powder and mix well.
9. Add salt and stir till all the lumps are removed.
10. Transfer it to a glass jar or an earthen pot.

Kumquat, Green Peppercorn and Garlic Paste

The combination of sweet and tangy Kumquat, originally grown in China and the briny flavor of green peppercorn makes for a great paste for fish, poultry, beef or pork.

Yields: Makes about 3/4 cup **Ingredients** 1/2 cup of coarsely chopped kumquats 2 tbsp of balsamic vinegar 2 tbsp of soy sauce 1 tbsp of light brown sugar 1/2 tbsp of honey 1 tbsp of green peppercorns, coarsely crushed 1/2 tbsp of black peppercorns, cracked 1 tbsp of minced garlic 3/4 tsp of coarse sea salt 2 tbsp of finely chopped scallions 2 tbsp of chopped cilantro 1/2 tbsp of extra-virgin olive oil **Method of Preparation**

1. Process the kumquats but do not puree.
2. Take a skillet and add honey, brown sugar, soy sauce and vinegar along with the kumquats.
3. Stir this mixture to reduce it to a thick paste.
4. Process sea salt, garlic, green and black peppercorns but do not puree it. Add cilantro and scallions to make a rough paste.
5. Now add this mixture to the kumquat mixture and stir it to make a paste.

La Jiao Jiang

This Chinese spice paste is great in spicing up soups, noodles, or even a stir fry. The name literally translates to hot pepper paste. It can be stored for a long time.

Yields: Makes a 1/2 cup **Ingredients** 3-5 hot peppers 1/4 clove of garlic, finely minced 1 tbsp of vegetable oil 1 dash of salt 1 tsp of white vinegar **Method of Preparation**

1. Finely chop the peppers.
2. Heat oil and add peppers to it and once the juices are released, add minced garlic to it.
3. After a few minutes add vinegar and let it simmer for 10 to 20 minutes.
4. Let it cool and store in a container.

Marinara Paste

This simple paste is big on flavor. Do use good quality tomatoes as that affects the flavor of the paste. You can also add balsamic vinegar to give it a nice depth.

Yields: Makes two cups **Ingredients**

3 -4 tbsp of olive oil

1 large chopped onion

4 -6 garlic cloves, minced

1 tbsp of dried basil

2 tsp of dried oregano

1/2 tsp of crushed red pepper flakes 1 (6 ounce) can of tomato paste 1 (28 ounce) can of whole roma tomatoes 1/3-1/2 cup of dry red wine 2 tsp of sugar

1 tsp of salt

Fresh ground black pepper

Method of Preparation

1. In a deep pan add onions, basil, garlic and dried red pepper flakes, oregano and sauté for a few minutes.
2. Add the tomato paste and sauté for two to three minutes.
3. Add the tomatoes and wine and let it simmer for 1 to 2 hours.
4. Season with salt and use sugar if required.

Mole Paste

This paste is an excellent base for authentic mole sauce. The paste is hot because of the chilies that are reused but it is worth making this paste!

Yields: Makes 3 1/2 cups **Ingredients** 2 large tomatoes cut in half 1 medium onion, peeled and cut 10 garlic cloves, unpeeled 10 dried ancho chilies, seeds reserved 5 dried guajillo chilies, seeds reserved 1/4 cup of sesame seeds 1 tbsp of black peppercorns 1 cinnamon stick 4 whole cloves 2 tsp of dried Mexican oregano 2 tsp of dried thyme 1/4 cup of toasted almond 1/4 cup of dry roasted peanuts 1/4 cup of raisins 1 cup of chicken stock 3 tbsp of cooking oil **Method of Preparation**

1. Preheat broiler and broil onions, tomatoes and garlic cloves.
2. After 10-12 minutes, remove the garlic cloves but continue to broil the onions and tomatoes.
3. Toast the chilies until brown and then immerse them in hot water to soften.
4. Now toast the sesame seeds and the reserved chili seeds.
5. In the same skillet now, toast thyme, oregano, cloves, peppercorns and cinnamon stick.
6. Add this to the toasted chilies and sesame seeds.
7. In a blender, put onions, tomatoes, cloves, the sesame mixture, nuts and raisins and a cup of chicken stock.
8. Heat oil in a pan and add the pureed mixture to it.

Moroccan Spice Paste

The spicy flavors in the paste blend to make a warm dish and can be used in grilling sausages; it can be used along with rice or couscous or even when roasting meat.

Yields: Makes 1/8 cup **Ingredients**

4 fresh garlic cloves, crushed 1 tsp of ground cumin

1/2 tsp of salt

1/2 tsp of cracked black pepper (not ground) 2 tsp of lemon juice

2 tsp of olive oil

Method of Preparation

1. Mix together all the ingredients to make a smooth paste.

Orange Habanero Pepper Paste

This extremely hot and spicy paste can be used for any dish and while making it remember to wear gloves. Prepare this paste in a well-ventilated space.

Yields: Makes 1 1/2 cups **Ingredients** 2 habanero peppers, seeded and minced 8 habanero peppers, with seeds, minced 2 cups of water 1 carrot, chopped 1/2 cup of onion, chopped 1/4 tsp of ground cumin 1 tbsp of garlic, minced **Method of Preparation**

1. Boil the habaneros and then let it simmer for 15 minutes.
2. After removing the habaneros, stir in the carrot, garlic, cumin and onion.
3. Puree the vegetables and then return them to the saucepan along with the habaneros to simmer for 45 minutes.
4. Let the mixture now thicken.
5. Refrigerate the paste overnight before using.

Oregano Spice Paste

This unique spice paste can be used on beef or chicken before roasting or one can spread the paste on fish before it baking or grilling it.

Yields: Makes 1/2 cup **Ingredients**

8 cloves of garlic

1 tbsp of Mexican oregano, crushed 2 tsp of kosher salt

1 tbsp of freshly ground black pepper **Method of Preparation**

1. Process all the ingredients into a paste.

Otak – Otak

This spicy fish paste uses shrimp paste called belacan and adds a zesty flavor to the fish. It is used as a marinade and can be stored up to a week.

Yields: Makes a cup **Ingredients**

1-inch piece of galangal, peeled and cubed 2-inch piece of fresh turmeric, peeled and cubed 2 stalks of lemongrass, white part only 8 candlenuts

3/4 ounce of dried chili, soaked in hot water for 10 minutes, deseeded and sliced

9 ounces of shallots, peeled and roughly chopped 1/2 ounce of belacan

Method of Preparation

1. Place all the ingredients in a food processor and make a smooth paste.

Recado

These Mayan spice pastes are popular in Mexico. It is an essential ingredient in making the famous slow roasted pork dish called Cochinta Pibil. This paste is used in flavoring pork, fish and chicken.

Yields: Makes 1/2 cup **Ingredients**

2 tbsp of Annatto seeds

1 tbsp of peppercorns

5 or 6 whole cloves

2 tsp of Mexican dried oregano 2 tsp of cumin seeds

1 tsp of cinnamon powder

2 tsp of salt

8 to 10 garlic cloves

1/4 cup of vinegar

Method of Preparation

1. Except garlic and vinegar, process the rest of the ingredients.
2. Puree garlic and vinegar separately.
3. Mix together the puree and the spice mix to form a paste.

Recheio Spice Paste

For those who love sea food this is one of the best pastes to use. Spicy, sweet, tangy and richly flavored paste, this is especially used to stuff pomfret or mackerels with.

Yields: Makes one cup **Ingredients**

12 Kashmiri chilies, dry 1/2 tsp of cumin seeds 12 black peppercorns
1/2 tsp of turmeric powder Onion, small and chopped 1/2 piece of ginger,
chopped 10 garlic cloves
2 tsp of tamarind
1 tsp of sugar
1 tsp of salt
6 tbsp of vinegar

Method of Preparation

1. Grind the ingredients and then add vinegar to form a thick paste.

Roasted Garlic Paste

This mild flavored paste can be used in a lot of dishes. It can be used to flavor meats, pastas, sauces, vegetables and breads. It is a great ingredient to keep in your kitchen.

Yields: Makes one cup **Ingredients** 1 lb of garlic head 1/2 cup of olive oil Salt and freshly ground black pepper **Method of Preparation**

1. Preheat the oven to 375 degrees.
2. Remove 1/3 of the garlic heads.
3. Pour olive oil and add pepper and salt on the heads.
4. Cover the dish containing the garlic heads tightly and let it bake for 45 minutes.
5. Uncover and let it bake for another 15 minutes.
6. Remove the cloves from their skins and add oil and mix to form a paste.

Rosemary Garlic Paste

This paste has the goodness of garlic and a lovely flavor and fragrance of rosemary which makes it a delicious paste. Easy to make and adds so much flavor.

Yields: Makes 1/2 cup **Ingredients**

1/4 cup of fresh rosemary leaf, finely chopped 5 juniper berries

3 garlic cloves, minced 1/2 tsp of black peppercorns 3/4 tsp of sea salt

Method of Preparation

1. Mix together all the ingredients and process them to form a coarse paste.

Sambal Olek

This is a very popular paste that is used in Malaysian and Thai cooking. It tastes delicious when used in sandwiches and burgers!

Yields: Makes one cup **Ingredients** 1 red bell pepper, diced and seeded 4 long hot red pepper, sliced 2 garlic cloves, peeled 1/2 cup of white vinegar 1 tbsp of sugar Salt **Method of Preparation**

1. Mix together all the ingredients except salt and make a lumpy paste.
2. Now heat the ingredients in a saucepan and let it simmer for 15 minutes.
3. Add salt according to one's taste.

Shrimp Masala Paste

This complex paste that has ginger, garlic and eight different spices is a great rub or marinade for fish and chicken. It can be stored for a week.

Yields: Makes a cup **Ingredients**

1 1/2 tsp of coriander seeds 1 cardamom pod

1/8 tsp of anise seeds 1 whole clove

1/2 tsp of crushed red pepper 1/2-inch piece of cinnamon 1/4 tsp of black

peppercorns 1 tbsp of vegetable oil 1 tbsp of cider vinegar 2 tsp of finely grated

fresh ginger 1 garlic clove, minced 1/2 tsp of turmeric Salt

Method of Preparation

1. Mix together all the ingredients and grind them to form a thick paste.

Spicy Scallion Paste

This paste works best on ground meat, chops or steak to give an incredible flavor. Brush a little bit of this paste on pork, tofu, chicken, shrimp or steak before grilling.

Yields: Makes 1/4 cup **Ingredients**

4 scallions, thinly sliced

2 garlic cloves, minced

1 fresh hot chili, seeded and minced 1/2 tsp of finely grated lemon zest 1/4 tsp of cayenne pepper

2 tbsp of extra-virgin olive oil 1/2 tsp of salt

Method of Preparation

1. Except for salt and oil, mix together all the ingredients in a bowl.
2. Stir in the oil and the salt to form a paste.

Turkish Red Pepper Paste

This paste is a staple one that is used in Turkish dishes and one can use roasted onions, garlic to add to the paste for a rich flavor.

Yields: Makes one cup **Ingredients** 4 red capsicums, cut and deseeded 4 red chilies, sliced into halves 1/2 cup of water 1 tsp of salt 1 tsp of sugar 1 tbsp of olive oil **Method of Preparation**

1. Process all the ingredients till smooth.
2. Let the mixture simmer for an hour in a saucepan till it turns thick.
3. Let it cool down and store the mixture in the refrigerator.

Turmeric Spice Paste

This paste is a must have in one's kitchen. Turmeric has amazing healing properties and when added to one's dish, it gives a healthy and delicious taste to one's creations. It can be stored up to a month.

Yields: Makes 1/3 cup **Ingredients**

1 piece of cinnamon

1 tbsp whole coriander seeds 1 tbsp whole allspice berries 1 whole clove

1 piece of fresh turmeric root 1 piece of fresh gingerroot 2 cloves of garlic

2 tbsp of olive oil

Method of Preparation

1. Toast the first four ingredients for 4 to 5 minutes and then let it cool.
2. Now add the toasted spices to the remaining ingredients and pound the mixture.
3. Pound it till it forms a thick paste.

Wasabi Paste

Wasabi is a must have when having sushi or other Asian dishes. It adds heat and flavor to any dish in which it used.

Yields: Makes 1/2 cup **Ingredients** One wasabi rhizome Water **Method of Preparation**

1. Remove the leaves and cut off any bumps or marks on the rhizome.
2. Grate the amount of wasabi you require
3. Gather together the wasabi and make it into a ball with the help of water.

Use the paste as and when required.

Worcestershire Paste

It is the perfect paste for marinating the meat with as well as can be used in sandwiches or taken with simply chips.

Yields: Makes 1/4 cup **Ingredients**

2 tbsp of olive oil

2 tbsp of Worcestershire sauce 2 tsp of cracked black pepper 2 tsp of granulated garlic

1 1/2 tsp of kosher salt

1 tsp of smoked paprika

1 tsp of ground cumin

1 tsp of ground cinnamon

Method of Preparation

1. Mix together all the ingredients and blend them to smooth paste.

Yucatan Chili Spice Paste

This unique spice paste combines the flavors of chili and bitter chocolate and is considered a great paste rub for chicken and meats.

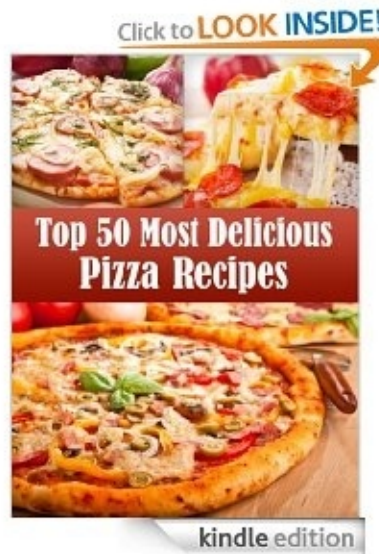
Yields: Makes 1/2 cup **Ingredients**

1 tbsp of ground cumin 1 tsp of ground coriander 1 tsp of cayenne pepper 2
cloves garlic, crushed 1 square bitter chocolate 1 tbsp of granulated sugar 1 tbsp
of oil
Salt
Pepper

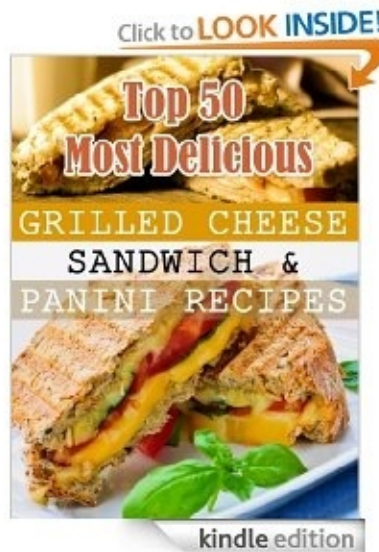
Method of Preparation

1. Process all the ingredients together to form a paste.

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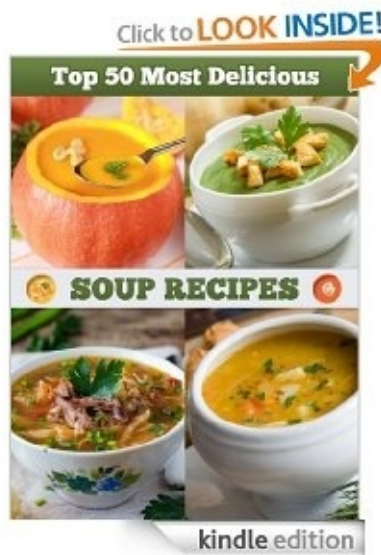
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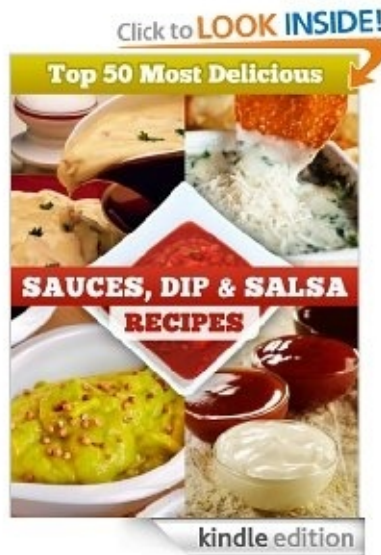
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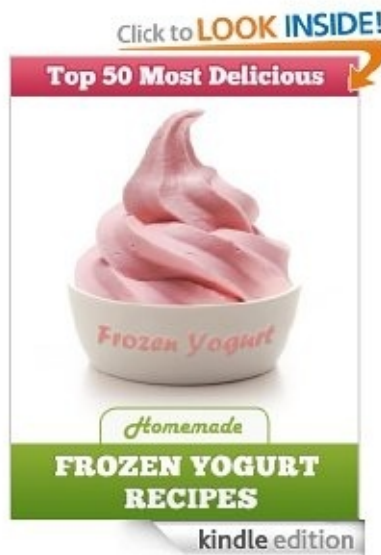
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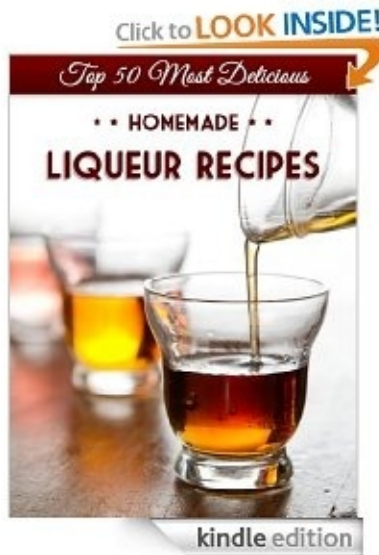
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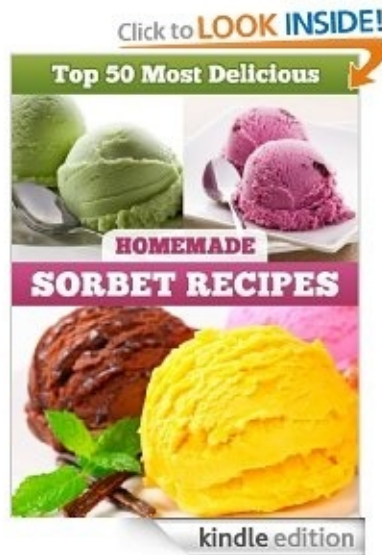
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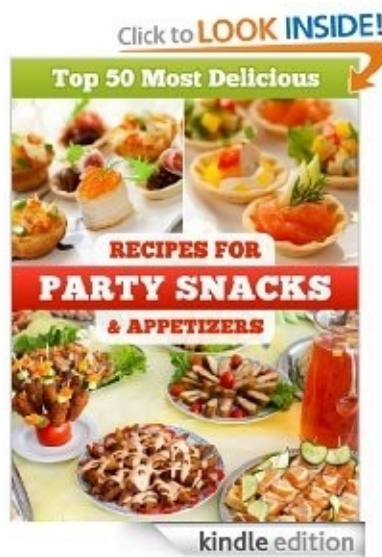
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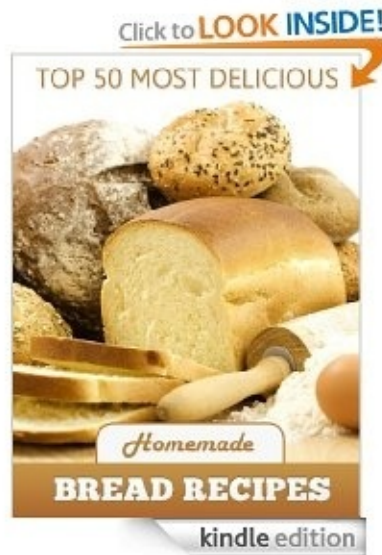
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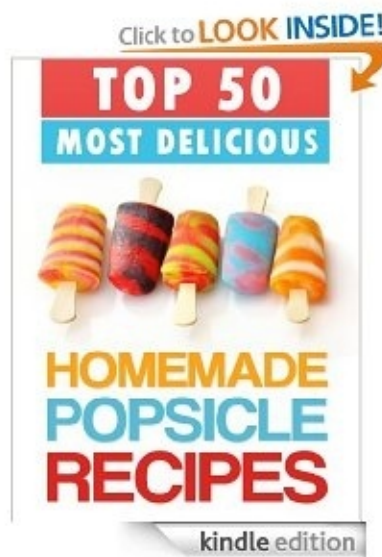
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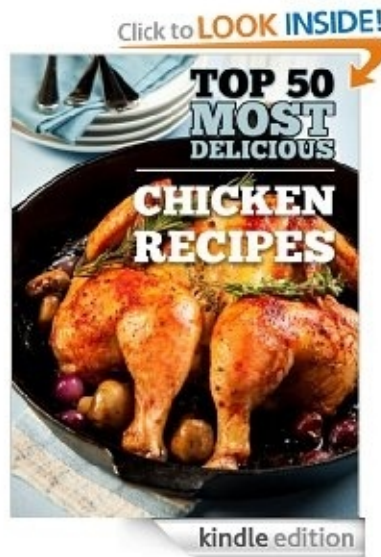
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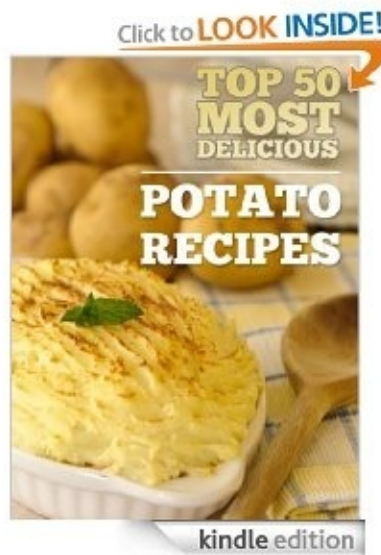
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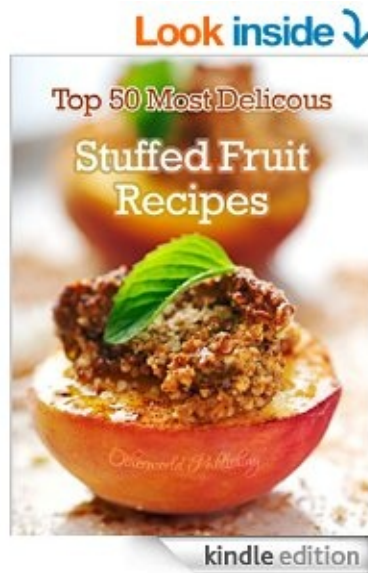
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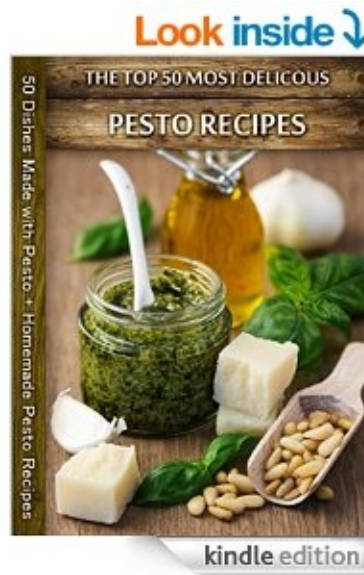
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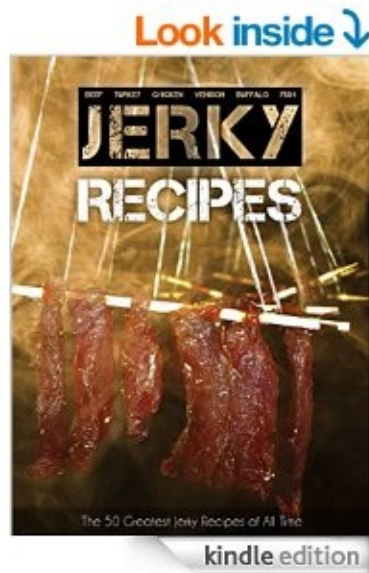
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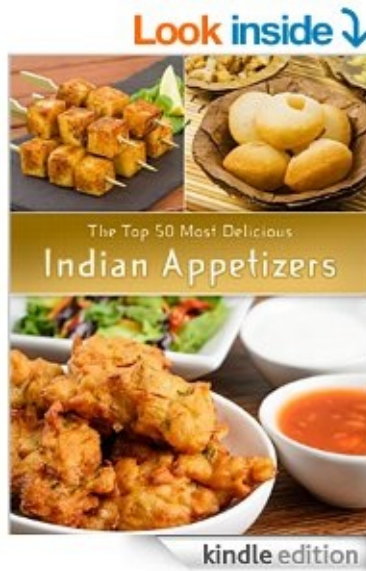
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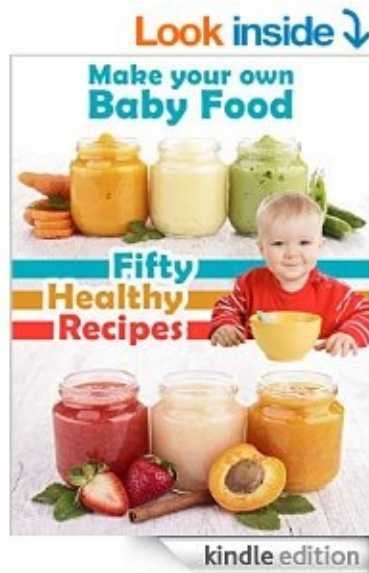
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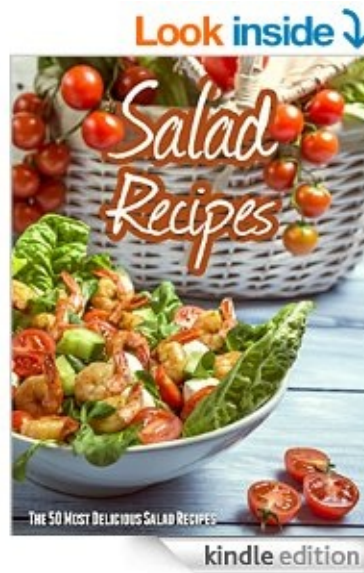
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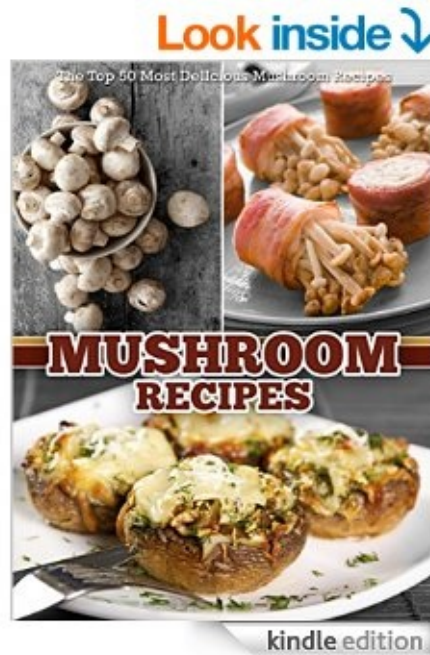
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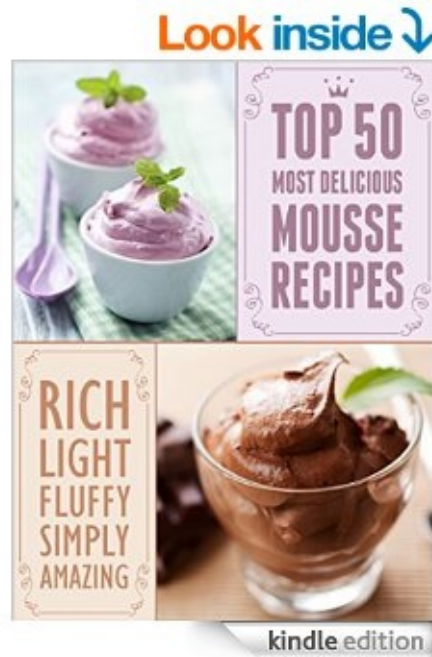
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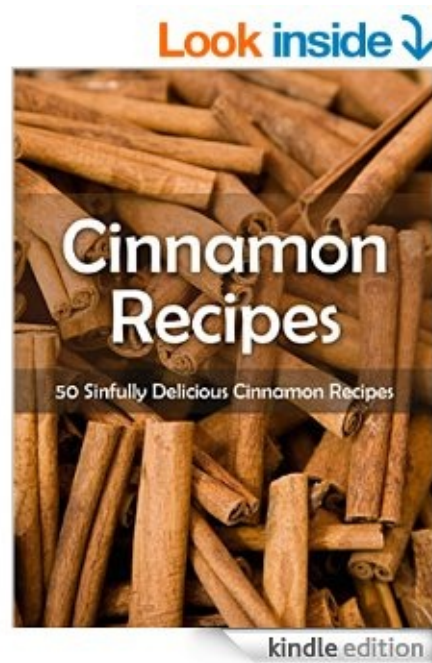
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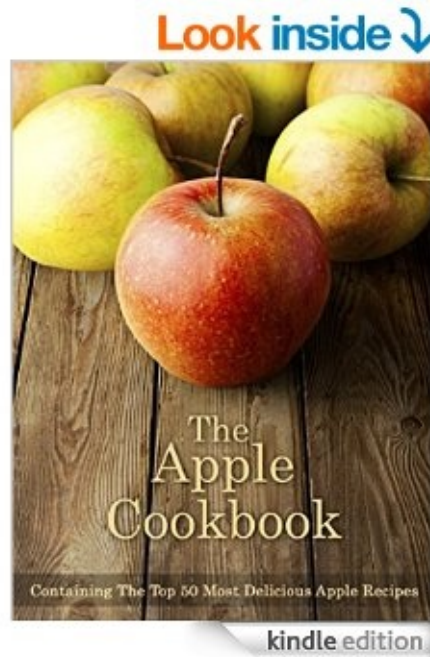
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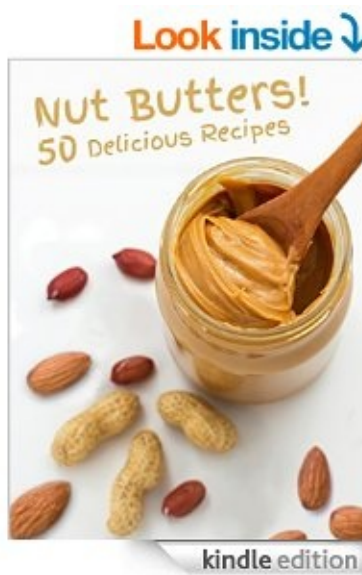
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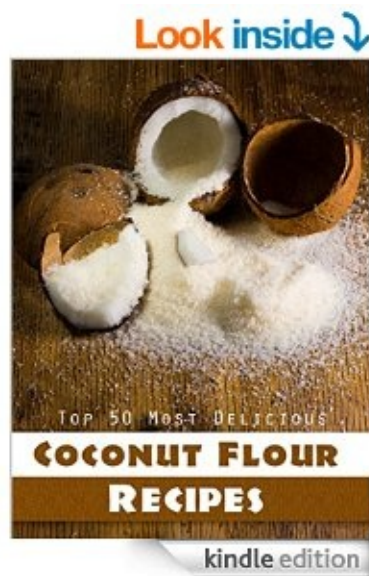
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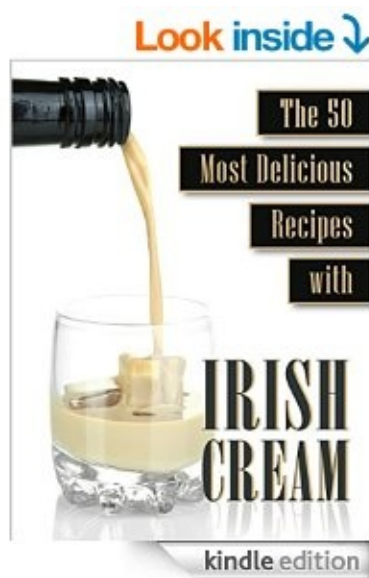
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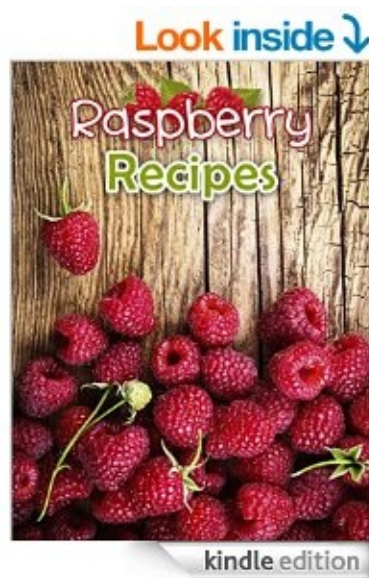
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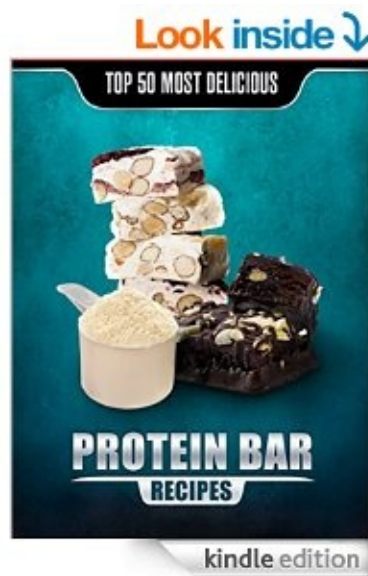
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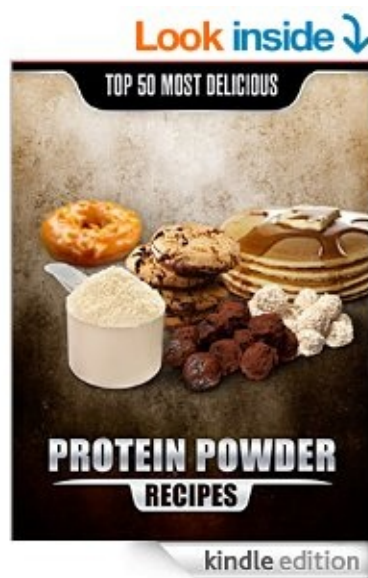
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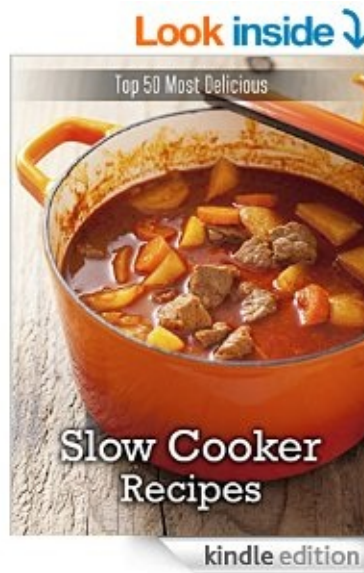
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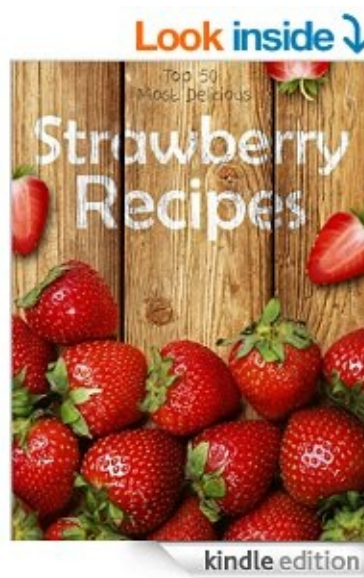
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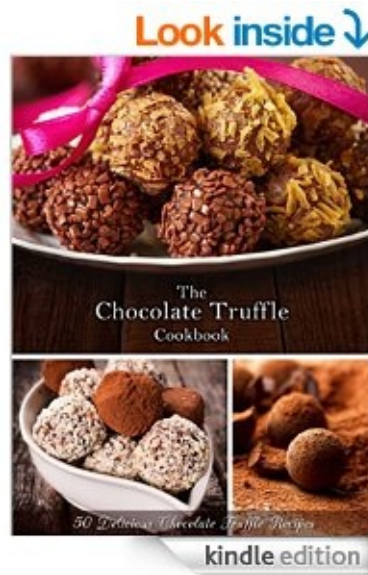
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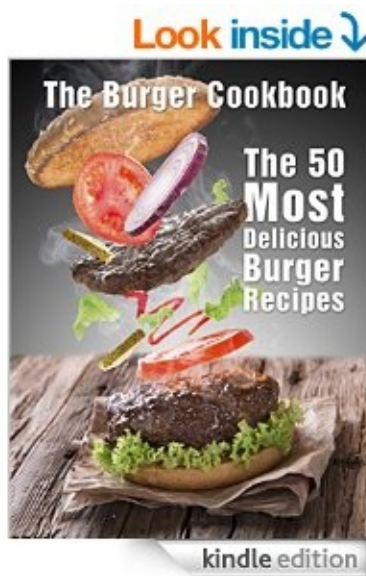
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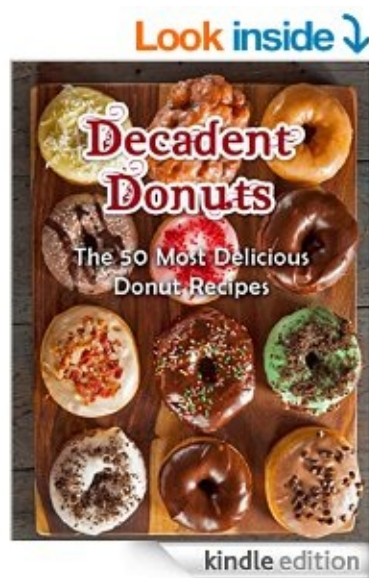
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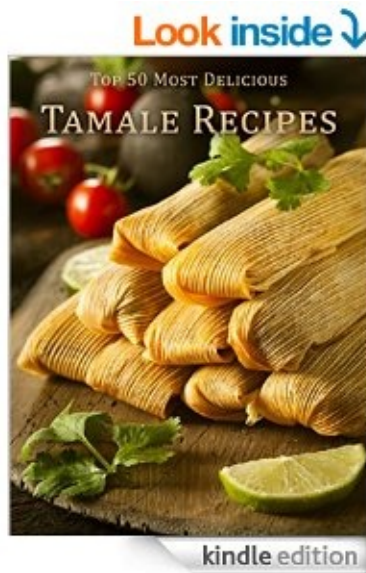
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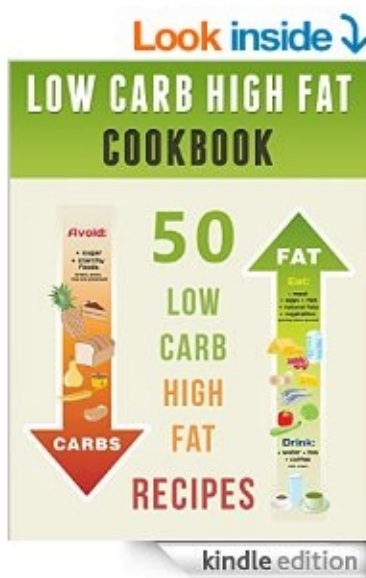
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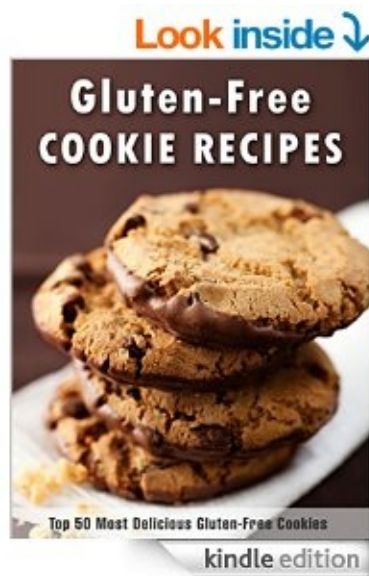
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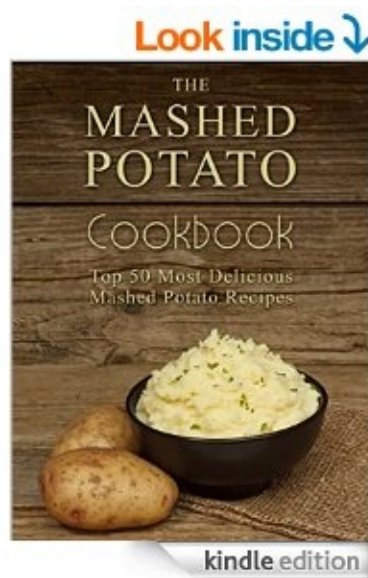
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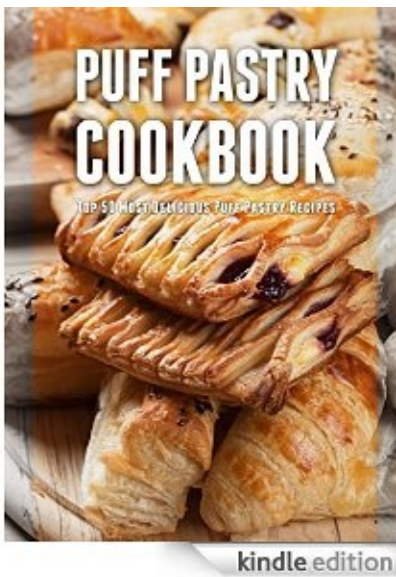
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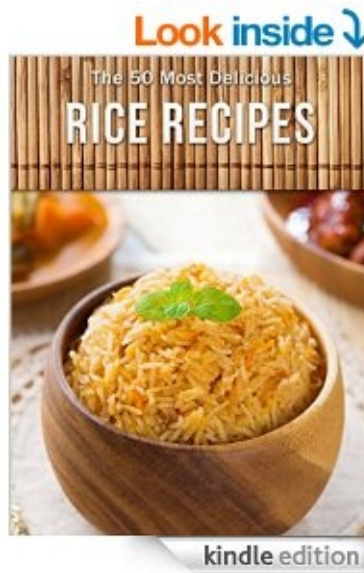
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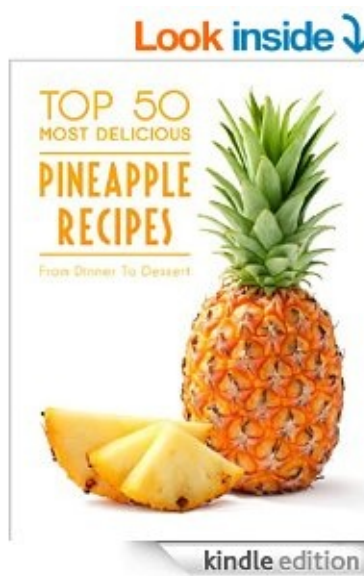
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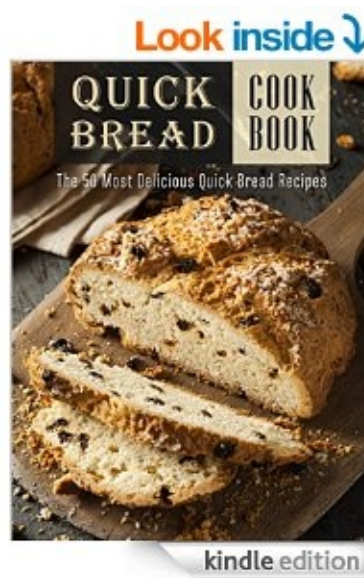
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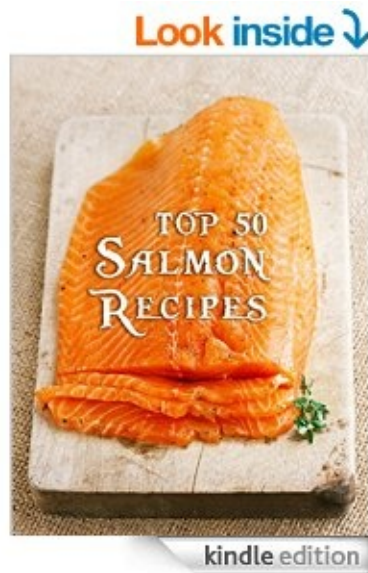
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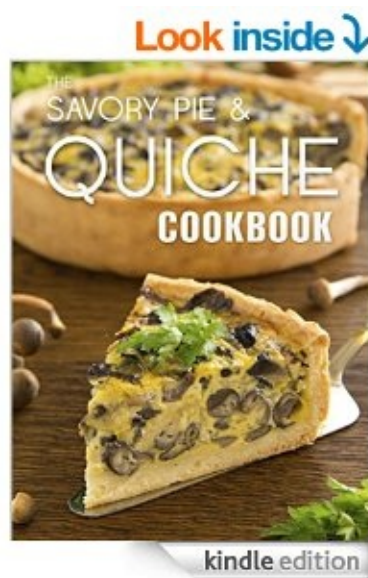
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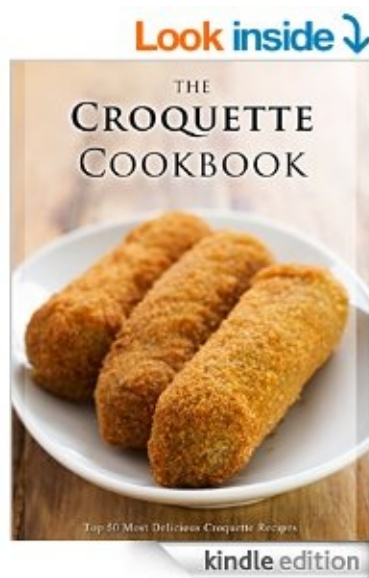
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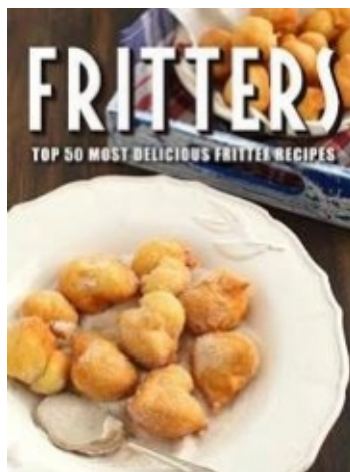
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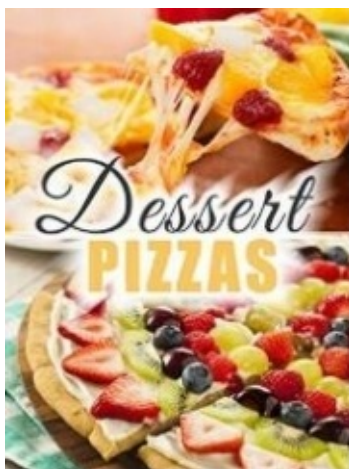
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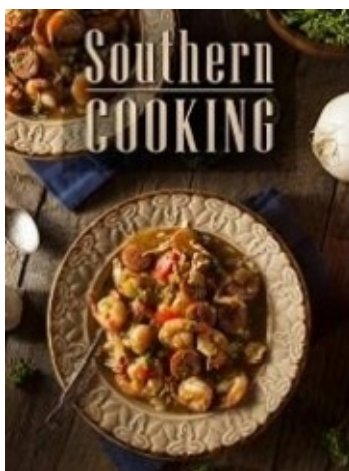
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