

BAHARAT

Baharat, made from a combination of peppercorns, ground chili, and cardamom, is one of a number of Middle Eastern spice blends.

- 2½ tablespoons white peppercorns
- 2½ tablespoons black peppercorns
- Seeds only from 1 tablespoon cardamom pods
- 3 tablespoons ground cinnamon
- 2 tablespoons ground nutmeg
- 2 teaspoons ground cloves
- 1 teaspoon chili powder

In the bowl of a food processor, combine the white and black peppercorns and cardamom seeds. Whirl the machine in on-off motions until they form a powder. Add the cinnamon, nutmeg, cloves, and chili powder and whirl again until thoroughly combined.

To use baharat: Brush the skin of the chickens with vegetable oil and sprinkle with the spice blend. Alternatively, put 1 tablespoon of the spice blend into a bowl and add water a drop at a time until the mixture forms a paste. Rub this paste onto the chickens with your hand.

In either case, set the chickens in a nonaluminum pan and cover with plastic wrap. Refrigerate for at least 4 hours or as long as overnight, turning the chickens several times. Grill or roast the chickens until they are cooked through.

**FOR 2 SMALL CHICKENS
OR 8 CHICKEN PIECES**