

# chinese 5 spice powder

**Makes ¼ cup**

RECIPE FROM: [Feasting at Home](#)

PREP TIME: 5 minutes

- 
- 6 star anise pods
  - 1½ tsp whole cloves
  - 1 cinnamon stick (3 inches long)
  - 2 Tbsp fennel seeds
  - 2 tsp Szechuan peppercorns (or sub 3 tsp regular peppercorns - but it's not really the same)
- 

## NOTES

For more intense flavor, lightly toast whole seeds/pods in a dry skillet for a couple of minutes before grinding.

If you don't have a coffee or spice grinder, combine the following:

- 2 Tbsp ground anise
- 1 Tbsp whole Szechuan peppercorn (and use a pepper grinder)
- 1 Tbsp ground fennel
- 2¼ tsp ground cinnamon
- ¾ tsp ground cloves

PLACE all ingredients in a spice grinder (or a very clean coffee grinder) and grind until smooth.

STORE in a sealed, airtight spice jar.

FOR best flavor use within 6 months.

---

**This high polyphenol spice blend is great in many different kinds of recipes such as:**

- [Pulled Pork Tacos with Asian Slaw](#)
- [Five-Spice Black Bean and Cremini Tacos with Avocado](#)
- [Chinese 5 Spice Hot Chocolate](#)
- [Chinese 5 Spice Chocolate Truffles with Crystallized Ginger](#)

