

Sichuan Peppercorn Rub

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*2 tablespoons Sichuan
peppercorns
4 teaspoons sesame seeds
1 teaspoon red pepper
flakes
1 teaspoon Chinese five-
spice powder
1 teaspoon light brown
sugar
1/2 teaspoon garlic powder*

In a spice grinder, pulse the peppercorns with the sesame seeds and red pepper flakes until cracked.

Transfer to a small bowl. Mix in the five-spice powder, sugar and garlic powder.

Per Serving (excluding unknown items): 85 Calories; 6g Fat (59.2% calories from fat); 2g Protein; 7g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Fat; 0 Other Carbohydrates.