



Ground Allspice

Also popularly known as Jamaican pepper or pimento, allspice is one of the most widely used spice ingredients in Mexican and other Central American cuisine. The spice corn is the dried "unripe" fruit obtained from the evergreen tropical shrub belonging to the family *Myrtaceae*, a genus of pimento, native to the rain forest of Central American and Caribbean islands. The shriveled berries appear similar to brown peppercorns.

Ground allspice has strong spicy taste and aroma that closely resembles a mixture of black pepper, nutmeg, cloves, and cinnamon. Add ground allspice to the final stages of cooking. Prolonged cooking results in evaporation of essential oils. Use allspice in the preparation of soups, barbecue sauces, rice dishes, and pickling. Mixed with other spices, it can be used as a rub to marinate chicken, fish, and meats.

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5 whole allspice berries = 1 teaspoon ground allspice

Slow Cooker Spiced Apple Cider

Ingredients

- 4 cinnamon sticks
- 1 tsp. whole allspice
- 1 tsp. whole cloves
- ½ tsp. orange extract
- 1/3 cup brown sugar, packed
- 1 (64 oz.) bottle apple juice

Preparation

Combine all ingredients in slow cooker. Cover and cook on high for 1 hour*. Turn slow cooker to warm setting until ready to serve.

*Slow cookers vary, cooking times are approximate.



680205 6/16 oz.

