

Cloves, *Syzygium aromaticum*

Tips

- Use whole in mulling spices for wine, wassail and hot apple cider.
- Use whole to stud a ham prior to baking or an orange to make a pomander.
- Used whole in pickling spices.
- Blends well with a variety of other spices and flavors including: allspice, basil, cinnamon, citrus, cumin, garlic, onion, peppercorn, star anise, and vanilla.
- The flavor is strong so use in small quantities.
- Found in sweet and savory spice blends and marinades.

Homemade Chinese Five Spice Powder

- 1 teaspoon ground cinnamon
- 1 teaspoon crushed anise seed or 1 star anise, ground
- ¼ teaspoon crushed fennel seed
- ¼ teaspoon freshly ground pepper (or ¼ teaspoon Szechuan pepper)
- ⅛ teaspoon ground cloves

Mix all ingredients together. Store in a covered container. Makes about 3 teaspoons.

PACNW1, 2019, Epicurious.com

Garam Masala

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| 3 tablespoons black peppercorns | 1 (1-inch) stick cinnamon, broken |
| 3 tablespoons whole coriander | 1 tablespoon cardamom seeds |
| 2 ½ tablespoons dark caraway seeds | 1 tablespoon whole cloves |

Grind all ingredients in a coffee grinder to a powder. Store in a tightly covered container. This blend is good for seasoning vegetables, stews, and potatoes. It is also wonderful in tomato soup. Yields ¾ cup.

Mary Rimmel Wohlleb, HSA Arkansas Unit
The Herb Society of America's Essential Guide to Growing and Cooking with Herbs
Edited by Kathy K. Schlosaser

Wassail

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| 8 cups apple cider | ¼ teaspoon ground nutmeg, plus more for garnish |
| 2 cups orange juice | 12 whole cloves |
| ½ cup lemon juice | 4 whole cinnamon sticks |
| ¼ teaspoon ground ginger, plus more for garnish | Brandy or cognac, for spike |

Apple slices or orange wheels, for garnish

In a medium pot, set over medium heat, add the apple cider, orange juice, lemon juice, ginger, nutmeg, cloves and cinnamon sticks. Bring to a simmer and cook for 20 minutes.

Ladle the wassail into mugs spiked with brandy or cognac (as desired), and garnish with apple or orange wheels. Yield 8-10 servings.

Sarah Zorn
Foodnetwork.com

Rosemary Fruit

1 cup sugar
½ cup water
3 sticks cinnamon
5 whole cloves

3 whole juniper berries
3 sprigs fresh rosemary
2 tablespoons fresh lemon juice
3 cups fresh fruit

In a small saucepan, combine all ingredients except the fruit. Simmer, stirring frequently, for 3 minutes or until the sugar is dissolved. Remove from heat and cool. When cool, pour over prepared fruit in a deep bowl, stirring gently to coat. Cover and marinate overnight in the refrigerator. Before serving, remove the cinnamon sticks, cloves, juniper berries, and rosemary. Garnish with fresh rosemary sprigs. Yields 6 servings.

A combination of sectioned oranges, fresh pineapple chunks, unpeeled apple slices, pears, and pomegranate seeds works well for the fresh fruit.

Alma de la Guardia, HSA Nashville Unit
The Herb Society of America's Essential Guide to Growing and Cooking with Herbs
Edited by Kathy K. Schlosaser

Mother's Plum Catsup

5 pounds red or purple plums, washed and dried
3 pounds sugar
1 cup cider vinegar

1 tablespoon ground cloves
1 tablespoon ground cinnamon

Combine all ingredients in a large, heavy kettle, mixing well. Boil slowly for 1 hour or until thickened. As catsup thickens, stir frequently as it will scorch easily.

If desired, strain out the plum skins using a food mill. Fill sterilized jars, affix seals and lids; process in a boiling water bath for 10 minutes. Yields ten 8-ounce jars. Excellent with ham, pork, or poultry.

Shirley A. Ricketts, HSA Western Reserve Unit
The Herb Society of America's Essential Guide to Growing and Cooking with Herbs
Edited by Kathy K. Schlosaser

Do you have any recipes featuring cloves to share?

Contact educator@herbsociety.org