

Did You Know?



Allspice, *Pimenta dioica*

- Allspice is the unripe berry (botanically a drupe) of the *Pimenta dioica* tree.
- The common name allspice comes from the flavor that resembles a combination of cloves, cinnamon, nutmeg, ginger and black pepper.
- Other common names include: Jamaican pepper, pimento, myrtle pepper, newspice or Turkish Yenibahar.
- The tree, *Pimenta dioica*, is native to the West Indies and South America.
- Commercially, allspice is primarily grown in Jamaica.
- Allspice is used in both sweet and savory cooking, including desserts, Caribbean jerk seasoning, curry powders, sausage, pickling liquid, and Cincinnati-style chili.
- The berries are harvested green and unripe, traditionally dried in the sun and sold whole or ground.
- Whole allspice berries have a longer shelf life than ground, which is about 6 months.
- Fresh leaves from the allspice tree can be used by infusing their flavor then removing them before serving, much like bay leaves.