

[Skip to main content](#)

r/Cooking



Search in r/Cooking

[Log In](#)

r/Cooking • 1 yr. ago

20-001123



What's the best spice grinder?

[Open Discussion](#)

I'm looking to grind my own spices because I can buy whole spices in bulk for cheap in my local Indian/other foreign countries' grocery stores

Meanwhile, the pre-ground spices in Walmart and other places are all (imo) too expensive

I figured if I can get a spice grinder, I could grind my own spices & the savings would add up over time

I anticipate the spices that I'd primarily grind would be black pepper, cumin, dry red chilis, salt, and cinnamon. I'm sure I'll use it for something else or another every once in a while, but those would be the primary ones



Archived post. New comments cannot be posted and votes cannot be cast.



10



54



Share



TasteWhatPorkCanDo • Promoted



Not to be dramatic, but 4th of July pork kinda does it all. Breakfast? Easy. Dinner? Handled. Flavor? Never mind. Let's talk pork recipes worth flexing.

[Learn More](#)[pork.org](#)Sort by: **Best** ▾

Search Comments



distancerunner7 • 1y ago

I have an electric spice grinder. My understanding is it's basically a coffee grinder that you must never grind coffee in. I mostly use it for grinding obscene amounts of cumin.



31



kwagmire9764 • 1y ago

Speaking of obscene and cumin

<https://youtu.be/zNlKR2wrGZU?si=YatcK4AtOX4qrj8e>

[Skip to main content](#)

r/

[Log In](#)[+](#) 9 more replies**[deleted]** • 1y ago

there are cheap little coffee grinders at every single thrift store. They make great spice grinders. Just clean it out thoroughly and don't use it for coffee.

[↑](#) 15 [↓](#) [↩](#) ...**jibaro1953** • 1y ago

I coffee mill with the whirling blades.

Clean it with uncooked rice.

For black pepper, I use a hand crank Turkish coffee mill

[↑](#) 14 [↓](#) [↩](#) ...[+](#) 1 more reply**[deleted]** • 1y ago**skullcutter** • 1y ago

I have a dedicated pepper mill (Mannkitchen pepper cannon was given as a gift and I legit love it)

Other than that, everything goes in a cuisinart spice and nut grinder. It looks and feels a lot like a non-burr coffee grinder

I used to use a mortar and pestle but this is faster and much more convenient

[↑](#) 11 [↓](#) [↩](#) ...[+](#) 3 more replies**kobuta99** • 1y ago

I have been using Ikea spice grinders for years. They work really well for all my peppercorns, and are a bargain at 6.99 (sometimes cheaper when there is a sale). If you need a number of dedicated mills for a variety of spices, I would highly recommend these.

I went through a number of more expensive, fancy pepper mills and they all sucked, fell apart, or were impossible to clean.

[↑](#) 5 [↓](#) [↩](#) ...**fermat9990** • 1y ago • Edited 1y ago

Skip to main content



Log In

4



LeftyMothersbaugh • 1y ago

I've never found any version of spice grinder that was better than just a coffee grinder. I have a KitchenAid coffee grinder that will turn just about anything you put in it to dust...but you don't have to spend a lot on a machine that will do the job well.

4



r/trees • 2 yr. ago

What's a good brand for a quality grinder



318 upvotes · 414 comments



r/Welding • 1 yr. ago

What corded grinders last for you?

46 upvotes · 137 comments



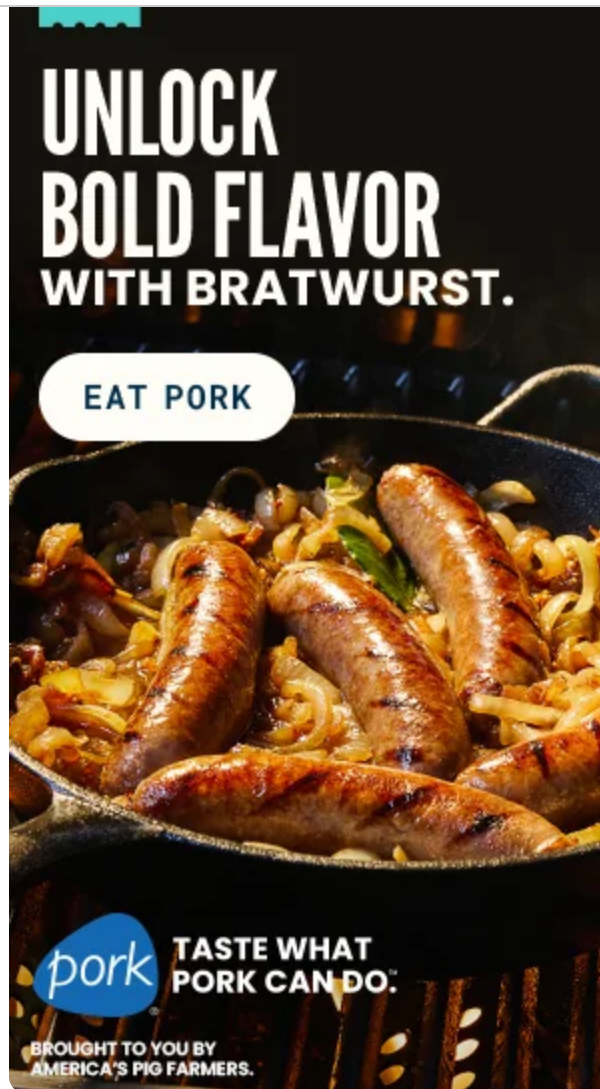
r/Cooking • 2 mo. ago

After salt and pepper, what's the spice you grab most often?

639 upvotes · 1.6K comments

PROMOTED



[Skip to main content](#)[Log In](#)

r/Cooking • 3 mo. ago

What spice not commonly found in most home kitchens is a must-have for you?

289 upvotes · 831 comments

r/Cooking • 3 mo. ago

Are electric pepper grinders worth it?

1 upvote · 36 comments

r/Cooking • 3 mo. ago

What would you say is a seasoning/spice you use more than the vast majority of other people who often cook?

66 upvotes · 186 comments

r/Cooking • 2 mo. ago

[Skip to main content](#)[Log In](#)

r/Coffee • 13 yr. ago

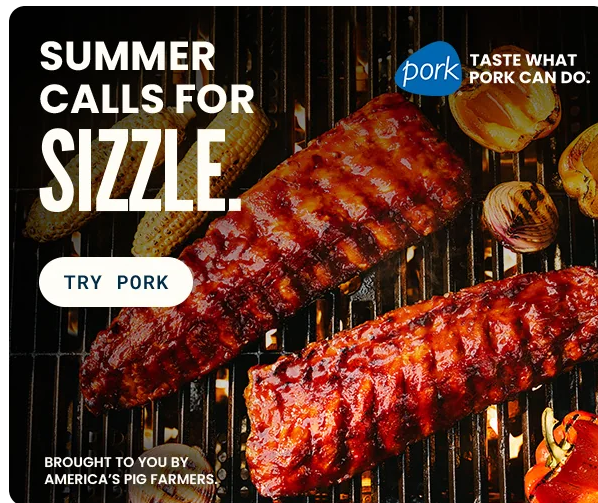
Has anyone here tried this ridiculously cheap Walmart grinder? It has good reviews on the Walmart site, but I'd like a more...refined opinion ;D

3 upvotes · 29 comments



PROMOTED

...



r/PaMedicalMarijuana • 2 yr. ago

Grinders (how important are they.)

4 upvotes · 27 comments



r/Coffee • 1 yr. ago

So let me get this straight. Good manual grinder = Grind quality of \$1000 electric grinder but electric grinder of same price of good manual grinder = inferior grind quality?

54 upvotes · 60 comments



r/ArtOfRolling • 2 yr. ago

Grinder sizes

5 upvotes · 8 comments



r/BuyItForLife • 1 yr. ago

Anyone got a recommendation for a coffee grinder?

106 upvotes · 234 comments



r/FLMedicalTrees • 1 yr. ago

[Skip to main content](#)[Log In](#)

r/Coffee • 6 yr. ago

Spice grinder for coffee?

2 upvotes · 10 comments



r/AskEngineers • 6 yr. ago

How does a wet grinder (the kitchen appliance not the power tool) differ from the usual food processors and blenders

4 comments



r/Cooking • 4 days ago

What are your go-to spices, seasonings, marinades, and sauces?

38 upvotes · 55 comments



r/AskGermany • 1 yr. ago

What's the right brand or kind of mayonnaise to avoid Miracle Whip analogs?

1 upvote · 13 comments



r/tea • 1 yr. ago

What's the best laziest vs taste for green tea?

13 comments



r/Frugal • 1 yr. ago

What's your preferred cooking oil?

48 upvotes · 209 comments



r/waterloo • 1 yr. ago

What's the best instant ramen available in Waterloo?

11 upvotes · 19 comments



r/Cooking • 3 yr. ago

Looking for a TINY grater

14 comments



r/Cooking • 10 mo. ago

What's your go-to spice blend for vegetables, either premade or something you throw together?

97 upvotes · 179 comments







Log In

9 upvotes · 27 comments

 r/Coffee • 8 yr. ago

So...TIL don't test your grinder with peanuts

475 upvotes · 114 comments

 r/Coffee • 7 yr. ago

Is the black and decker grinder okay for beginners?

8 upvotes · 6 comments

TOP POSTS

 Reddit

reReddit: Top posts of July 4, 2024

 Reddit

reReddit: Top posts of July 2024

 Reddit

reReddit: Top posts of 2024