



IJELE Spice Manual

Get more from every pack.

A taste of home, wherever you are.

If you've ever bought suya from a Mallam, you've already enjoyed both of our spices. You just didn't know it. Here's everything you need to know.



Suya Spice

THE MARINADE

This is what the Mallam uses before the meat hits the grill. It gives the beef its rich, smoky, deeply Nigerian flavour. It truly shines with beef, but works beautifully on any protein.

Perfect for:

Beef Suya

Beef Steaks

Beef Kebabs

BBQ Beef

Goat Meat

Chicken

and then



Yaji Pepper

THE FINISHING TOUCH

After grilling, the Mallam finishes with a generous sprinkle of Yaji. That's the flavour that makes you go back for one more stick. But Yaji is so much more. It's the ultimate all-purpose Nigerian seasoning.

Try it on:

Jollof Rice

Fried Eggs

Plantain

Fish

Fries

Yam

Roasted Veg

Rice and Beans

Grilled Chicken

Can I use them interchangeably?

- Choose Suya Spice when preparing beef and you want that authentic roadside suya taste.
- Choose Yaji when you want bold Nigerian flavour on almost any meal.
- For the full experience, use both. That is how the Mallam does it.

Suya Like the Mallam

- 1 Coat your beef generously with IJELE Suya Spice. Marinate for at least 2 hours.*
- 2 Grill over charcoal for best results. Medium-high heat until cooked through.*
- 3 While the meat is still hot, finish with a generous sprinkle of IJELE Yaji Pepper.*
- 4 Serve with sliced onion, tomato, and cucumber. One bite and you will understand.*

"One bite, and you will know exactly where it comes from."

IJELE Foods

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