



### **Ras el Hanout – An African Spice Blend**

- 1 teaspoon ground cumin
- 1 teaspoon ground ginger
- 1 teaspoon salt
- 1 teaspoon whole coriander seeds
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground allspice
- 1/4 to 1/2 teaspoon ground black pepper
- 1/4 teaspoon turmeric
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground cayenne red pepper

In a spice blender, process all ingredients until fine powdered consistency. Store in airtight container for up to 1 month. Yield: about 2 Tablespoons

**About the Recipe:** This North African spice blend that can be prepared as spicy as you like it. The actual spice mixture will vary from one family to another. It is also sold as a commercial spice mix in some ethnic markets. It will give your dishes a surprising interesting taste and can be added to any savory dish.

Inspired by: See more information: <http://www.epicurious.com/recipes/food/views/ras-el-hanout-101070>

