

## Ras el Hanout

**Makes:** ~9 teaspoons

**Prep time:** 5 minutes

**Cook time:** 0 minutes

### Ingredients

- 1 teaspoon ground nutmeg
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- 1 teaspoon ground ginger
- 1 teaspoon ground turmeric
- 1 teaspoon ground cinnamon
- $\frac{3}{4}$  teaspoon ground paprika
- $\frac{3}{4}$  teaspoon ground black pepper
- $\frac{1}{2}$  teaspoon cayenne pepper
- $\frac{1}{2}$  teaspoon ground cardamom
- $\frac{1}{2}$  teaspoon ground allspice
- $\frac{1}{4}$  teaspoon ground cloves

### Method

COMBINE all ingredients in a small bowl.

STORE in an airtight container in a cool, dry place for up to 1 month.



*Recipe courtesy of the Country Kitchens 2024 Country of Study Recipe Collection - Morocco*