

RAS EL HANOUT

YIELD: 1 quart (64 1 TBSP servings)

Ras El Hanout translates to “head of shop”. The story goes that spice traders in North Africa and Morocco would take their best spices and combine them to create a “top shelf” spice blend. This mixture varies from person to person and can include over 40 different spices. This recipe pairs down to the essentials and is a spicy, sweet, and resinous mix that goes great with everything from chicken and fish to roasted and grilled vegetables to signature pastries like Bastilla.

INGREDIENTS

- 2/3 cup black pepper
- 2/3 cup paprika
- 2/3 cup turmeric
- 2/3 cup nutmeg, ground
- 1/3 cup cayenne pepper
- 1/3 fennel seeds, ground
- 1/3 cup allspice, ground
- 1/3 cup cumin
- 2 TBSP + 2 tsp cloves, ground

DIRECTIONS

1. Mix all ingredients together and store in an airtight container in a cool, dry area.

RECIPE NOTES

Nutritional information per serving*: 24 calories; 0.4 g sat. fat; 4.1 mg sodium; 4.1 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*