

THE FLEXITARIAN COOK

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Ras-el-Hanout

(Morrocan spice blend)

2 teaspoons ground coriander

2 teaspoons ground cumin

2 teaspoons turmeric

2 teaspoons paprika

1.5 teaspoons ground ginger

1.5 teaspoons cinnamon

1 teaspoons ground black pepper

1 teaspoon cayenne pepper

1 teaspoon ground mustard seed

1 teaspoon cardamom powder

1 teaspoon garlic powder

½ teaspoon ground allspice

½ teaspoon ground nutmeg

½ teaspoon ground cloves

Blend together and keep sealed in a spice jar.