

Ras el Hanout - Moroccan - Adds a warm, slightly bitter/woody character to cooked dishes.

- * 1 tbs - Ground Cumin
- * 1 tbs - Ground Ginger
- * 1 tbs - Salt
- * 3/4 tbs - Ground Pepper
- * 1/2 tbs - Ground Cinnamon
- * 1/2 tbs - Ground Coriander Seeds
- * 1/2 tbs - Cayenne pepper
- * 1/2 tbs - Ground Allspice
- * 1/4 tbs - Ground Cloves

Mix & Add to cooking or Marinade

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|------------------------|---|
| Ground Cumin |  |
| Ground Ginger |  |
| Salt |  |
| Ground Pepper |  |
| Ground Cinnamon |  |
| Ground Coriander Seeds |  |
| Cayenne Pepper |  |
| Ground Allspice |  |
| Ground Cloves |  |