Moroccan Merguez Spice Mix Recipe

By [Christine Benlafquih](http://moroccanfood.about.com/bio/Christine-Benlafquih-44847.htm)

**Ads:**

* [Spice Blends](http://moroccanfood.about.com/z/js/o.htm?k=spice%20blends&d=Spice%20Blends&r=http://moroccanfood.about.com/od/spiceblendsmarinades/r/Merguez-Spice-Mix-Recipe.htm)

* [Spices Seasoning](http://moroccanfood.about.com/z/js/o.htm?k=spices%20seasoning&d=Spices%20Seasoning&r=http://moroccanfood.about.com/od/spiceblendsmarinades/r/Merguez-Spice-Mix-Recipe.htm)

* [Tart Recipe](http://moroccanfood.about.com/z/js/o.htm?k=tart%20recipe&d=Tart%20Recipe&r=http://moroccanfood.about.com/od/spiceblendsmarinades/r/Merguez-Spice-Mix-Recipe.htm)

* [Diabetes Recipe](http://moroccanfood.about.com/z/js/o.htm?k=diabetes%20recipe&d=Diabetes%20Recipe&r=http://moroccanfood.about.com/od/spiceblendsmarinades/r/Merguez-Spice-Mix-Recipe.htm)

* [Salads Recipes](http://moroccanfood.about.com/z/js/o.htm?k=salads%20recipes&d=Salads%20Recipes&r=http://moroccanfood.about.com/od/spiceblendsmarinades/r/Merguez-Spice-Mix-Recipe.htm)



Merguez Spice Mix

*Photo © Christine Benlafquih*

[**Ads**](javascript:zpu(512,uy+'/z/ad/wasl.htm',450,425,'wao',100,100))

[**Medical Guardian™**www.medicalguardian.com](http://googleads.g.doubleclick.net/aclk?sa=l&ai=CWCgsj17yU-zrPM2ipgOpl4CoA8DTgc8EkNTDtcAB8NHqv5ICEAEgj__YICgFUP-TvmhgyebXirCk7A-gAYSG4fwDyAEBqAMBqgS7AU_Q3jCjiI6P5zUYfDXnZ6DPhM-xNOj9dhwAKg1s8zYZpF3YSjnSO4uDxPuzAkwoJxtBv4XJRRh_H5djDSjHrupxJEVdLaspfvqTxfekCKg9k8zCm4EkdLxTm05bMcidfBxPPtHnRl9mbTd35HXlIIUqm9sq31mSTbNWOTwt6WVC-w5lGIrqpnFHLaEDQZ4mJ5-VBDV1ZTHO3O-WTRiJKzKQrpfXw72bUezxGPdF4jnoytb2XUuizE7TNpaAB-T5ngM&num=1&sig=AOD64_0QOQme9YDxgCcvk_K_eBsmoZdTtA&client=ca-aj-about-basic&adurl=http://112.xg4ken.com/media/redir.php%3Fprof%3D163%26camp%3D1827809%26affcode%3Dcr231260%26cid%3D51623383104%7C1532750%7C%26mType%3D%26networkType%3Dcontent%26kdv%3Dc%26_vsrefdom%3Dp.163.c.1827809%26url%5B%5D%3Dhttps%253A%252F%252Fwww.medicalguardian.com%252Fspecialoffer23%252F%253Faid%253D545)2014 Best Medical Alert System. View Today's Special Offer!

[**Consumer Reports Website**consumerreports.org/Reviews](http://googleads.g.doubleclick.net/aclk?sa=l&ai=Ca64Fj17yU-zrPM2ipgOpl4CoA9zi5vwDxNmE13PD0-2mPRACII__2CAoBVDk4rTJ______8BYMnm14qwpOwPoAHUgMv8A8gBAagDAaoEuwFP0I4ppoiNj-c1GHw152egz4TPsTTo_XYcACoNbPM2GaRd2Eo50juLg8T7swJMKCcbQb-FyUUYfx-XYw0ox67qcSRFXS2rKX76k8X3pAioPZPMwpuBJHS8U5tOWzHInXwcTz7R50ZfZm03d-R15SCFKpvbKt9Zkk2zVjk8LellQvtCRyOQ6qZxRy2hA0GeJieflQQ1dWUxztzvlk0YiSsykK6X18O9m1Hs8Rj3ReI56MrW9l1LoswK_liWgAeU_7QD&num=2&sig=AOD64_06qd8pJQFIcxO7qXqtrLiiFi525A&client=ca-aj-about-basic&adurl=http://www.consumerreports.org/cro/index.htm%3FEXTKEY%3DSA9MBBD)Find the Top & Worst Rated Products Unbiased Tests, Ratings & Reviews

[**Harvest Time Tracking**www.getharvest.com](http://googleads.g.doubleclick.net/aclk?sa=l&ai=CFU6zj17yU-zrPM2ipgOpl4CoA7Tj270EpJaconXcmvqVvQEQAyCP_9ggKAVQ-dfc1AVgyebXirCk7A-gAYyyoPwDyAEBqAMBqgS7AU_QnnehiIyP5zUYfDXnZ6DPhM-xNOj9dhwAKg1s8zYZpF3YSjnSO4uDxPuzAkwoJxtBv4XJRRh_H5djDSjHrupxJEVdLaspfvqTxfekCKg9k8zCm4EkdLxTm05bMcidfBxPPtHnRl9mbTd35HXlIIUqm9sq31mSTbNWOTwt6WVC-wJ4HZ3qpnFHLaEDQZ4mJ5-VBDV1ZTHO3O-WTRiJKzKQrpfXw72bUezxGPdF4jnoytb2XUuizDKQG5eAB9zN3wM&num=3&sig=AOD64_1cpCHmpw9242119g2NWfvCjwGUqA&client=ca-aj-about-basic&adurl=http://www.getharvest.com%3Fga_campaign%3D(roi)%2Bremarketing%2Btext%26ga_adgroup%3Dpricing:%2B16-30%2Bdays%26ga_keyword%3Dmoroccanfood.about.com%26ga_creative%3Dboomuserlist%253A%253A2819084%26ga_device%3Dc%26ga_network%3Dd)Time is money. Track it wisely. Sign up with Harvest now!

**Top Related Searches**

 [Ground Coriander Seeds](http://search.about.com/r.htm?q=ground%20coriander%20seeds)

 [Teaspoon Cayenne Pepper](http://search.about.com/r.htm?q=teaspoon%20cayenne%20pepper)

 [Merguez Sausages](http://search.about.com/r.htm?q=merguez%20sausages)

 [Fennel Seeds](http://search.about.com/r.htm?q=fennel%20seeds)

 [Ground Fennel](http://search.about.com/r.htm?q=ground%20fennel)

 [Sausage Recipe](http://search.about.com/r.htm?q=sausage%20recipe)

Although of Tunisian and Algerian origin, spicy[*merguez*](http://moroccanfood.about.com/od/glossary/g/Merguez.htm) sausages are quite popular in Morocco. Some butchers boast their own signature *merguez*spice blend, while others prepare the sausages with a commercial mix instead.

My local butcher's Spanish-made *merguez* blend contains glucose powder, which gives the sausage a notably sweet essence. Add the optional sugar if you'd like sweet contrast in your own *merguez* spice mix.

Once combined, store the mixture in an airtight glass or plastic container for up to six months. Use it when following this [Merguez Sausage Recipe](http://moroccanfood.about.com/od/beeflambandgoatrecipes/r/Merguez-Sausage-Recipe.htm).

**Prep Time:**10 minutes

**Total Time:**10 minutes

**Ingredients:**

* 1/4 cup sweet paprika
* 2 tablespoons ground fennel seeds
* 2 tablespoons ground cumin
* 1 tablespoon ground coriander seeds
* 2 tablespoons salt
* 1 teaspoon ground cinnamon
* 1 teaspoon cayenne pepper
* 3/4 teaspoon black pepper
* -------------------------
* 4 teaspoons powdered sugar (optional)

**Preparation:**

Measure all ingredients into a bowl and stir to combine. Sift once, stir again and transfer to an airtight container for storage.