

Ras Al Hanout (Moroccan/Northern African spice mixture)

- 2 teaspoons ground nutmeg
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- 2 teaspoons ground ginger
- 2 teaspoons turmeric
- 2 teaspoons salt
- 2 teaspoons cinnamon
- 1 ½ teaspoons sugar
- 1 ½ teaspoons paprika
- 1 ½ teaspoons ground black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon cardamom powder
- 1 teaspoon ground allspice
- ½ teaspoon ground cloves

Whisk all together and store in tight container in cool place for up to six months.