



## HOW TO MAKE RAS EL HANOUT SPICE BLEND

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### INGREDIENTS

1 TEASPOON GROUND CUMIN

1 TEASPOON GROUND GINGER

1 TEASPOON SALT

1 TEASPOON FRESHLY GROUND BLACK PEPPER

1/2 TEASPOON GROUND CINNAMON

1/2 TEASPOON GROUND CORIANDER (YOU CAN GET SEEDS AND GRIND THEM YOURSELF, TOO)

1/2 TEASPOON CAYENNE PEPPER (ADD 1/2 TEASPOON AT A TIME IF YOU PLAN ON MAKING IT SPICIER)

1/2 TEASPOON GROUND ALLSPICE

1/4 TEASPOON GROUND CLOVES

MIX TOGETHER AND PUT IN A SPICE JAR. LABEL IT! USE IT ON FISH, POULTRY, LAMB, AND BEEF. BASICALLY ANYTHING AND EVERYTHING!

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