Ras El Hanout - Moroccan Spice Mix

INGREDIENTS

YIELD 8 tablespoons

* 2teaspoons [ground nutmeg](http://www.food.com/about/nutmeg-333)
* 2teaspoons [ground coriander](http://www.food.com/about/coriander-983)
* 2teaspoons [ground cumin](http://www.food.com/about/cumin-20)
* 2teaspoons [ground ginger](http://www.food.com/about/ginger-166)
* 2teaspoons [turmeric](http://www.food.com/about/turmeric-349)
* 2teaspoons [salt](http://www.food.com/about/salt-359)
* 2teaspoons [cinnamon](http://www.food.com/about/cinnamon-324)
* 1 1⁄2teaspoons [sugar](http://www.food.com/about/sugar-139)
* 1 1⁄2teaspoons [paprika](http://www.food.com/about/paprika-335)
* 1 1⁄2teaspoons [ground black pepper](http://www.food.com/about/pepper-337)
* 1teaspoon [cayenne pepper](http://www.food.com/about/cayenne-pepper-320)
* 1teaspoon [cardamom powder](http://www.food.com/about/cardamom-319)
* 1teaspoon [ground allspice](http://www.food.com/about/allspice-161)
* 1⁄2teaspoon [ground cloves](http://www.food.com/about/clove-325)

DIRECTIONS

1. Mix all the spices together.
2. Store in an airtight container.