

# Tasty Recipes for You to Try



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## Ras el Hanout Moroccan Spice Blend

Shared by:  
Tom Bohs

### Ingredients:

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| 1 tsp. ground cumin                  | 1/2 tsp. ground white pepper    |
| 1 tsp. ground ginger                 | 1/2 tsp. ground coriander seeds |
| 1 tsp. tumeric                       | 1/2 tsp. cayenne pepper         |
| 1 tsp. salt                          | 1/2 tsp. ground allspice        |
| 3/4 tsp. ground cinnamon             | 1/2 tsp. ground nutmeg          |
| 3/4 tsp. freshly ground black pepper | 1/4 tsp. ground cloves          |

### Directions:

1. In a small bowl whisk together all ingredients until combined well. Pour into an airtight container or spice jar and store in a cool dry place.

Ras el hanout is one of the finest examples of how a diverse variety of spices can meld together and create an ingredient much greater than its individual components. It is a versatile spice, similar to curry but with a spicy kick, a floral fragrance and an overall robust flavor. It adds a gold color and an aromatic, enticing flavor to chicken or vegetables. Adding a half teaspoon to a cup of rice or cous cous while cooking transcends the ordinary. It can be used as a spice rub on lamb or pork chops grilled on the barbeque.