

Moroccan Blackening Spices

I love Cajun blackened meats and fish. The first time I had Blackened Chicken it was obvious that using the same cooking technique, but with Moroccan/Algerian spices would be fantastic. This is my own special blend using the rules of traditional North African spice blends

Sumac, both whole and ground, can be found in specialty food stores or on-line.

1 rounded Tbs	cinnamon
1 Tbs	parsley flakes
1 Tbs	spearmint
1/2 rounded Tbs	black pepper
1/2 Tbs	paprika
1/2 Tbs	coriander, ground
1/2 Tbs	cardamom
1/2 Tbs	garlic powder
1 tsp	onion powder
1 tsp	turmeric
1 tsp	cumin, ground
1 tsp	salt
1/2 tsp	sumac, ground
1/2 tsp	allspice, ground
1/4 tsp	cayenne
1/4 tsp	nutmeg

Procedure

- Mix all ingredients together. Place in a sealed jar.

Yield: scant 1/2 cup