

# 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**