

Moroccan Seasoning

50 Gift Ideas
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Yield: 1/2 cup

2 tablespoons Kosher salt
1 tablespoon ground cumin
1 tablespoon ground coriander
1 tablespoon ground cinnamon
1 tablespoon paprika
2 teaspoons ground ginger
2 teaspoons turmeric
1 teaspoon cayenne

In a bowl, combine the Kosher salt, cumin, coriander, cinnamon, paprika, ginger, turmeric and cayenne.

Transfer to an airtight storage container.

Per Serving (excluding unknown items): 109 Calories; 4g Fat (27.8% calories from fat); 4g Protein; 21g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 11299mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1 Fat.