

MARRAKESH SPICE

4/5/2024

YIELD: 25wz = 128 Portions

SHELF LIFE: days

EQUIPMENT: Gloves, scale, Medium sized deep mixing bowl, whisk, measuring spoons, quart containers with lids

AMOUNTS

INGREDIENTS

15 wz.	Sugar in the Raw Turbinado
8 wz.	Mc Cormicks Moroccan Spice
6 wz.	Kosher Salt
1 TBL.	Vegetable Oil

PROCEDURE

1. Measure spices into a medium sized, deep mixing bowl.
2. Use a wire whisk to evenly blend the dry ingredients.
3. Drizzle the oil over the spices while stirring with the whisk. Continue to mix until the oil is fully dispersed.
4. Using gloved hands, lift and sift the spices through your fingers to ensure there are no clumps.
5. Store at room temperature in airtight quart containers. Burp the lids.

C:

T:

F/A:

HR:

SL: days