

# CHILI POWDER

Last Modified: 12/06/2016

PREP: 15 Min  
COOK: 6 Min  
STOVETOP

F EASY

SEASONING-MEXICAN

MAKES 1/2 CUP

QUA	MEASURE	INGREDIENT	PROCESS
<b>SEASONING MIX</b>			
6	Whole	Dried Ancho Chilies	Deseeded
1	Tbsp	Sweet Hungarian Paprika	
OR			
1	Tbsp	Spanish Paprika (Mild)	
OR			
1	Tbsp	Spanish Paprika (Hot)	
1	Ounce	Tortilla Corn Chips	Crushed
2	Tbsp	Dried Cumin	
1	Tbsp	Garlic Powder	
1	Tbsp	Ground Coriander	
2	Tsp	Dried Oregano (Preferably Mexican)	
2	Tsp	Ground Black Pepper	
1/2	Tsp	Dried Thyme Leaves	

<b>PREPARATION</b>	
<b>FACTOID</b>	Deep red and extremely flavorful. While it seems a lot of Powder, if you are after all making Chili, it should have a Chili flavor. Adjust the heat you like by using different Paprika's.
<b>FACTOID</b>	Ancho Chili's are those pretty dark green Poblano Chilies that have been dried in the sun. Search for a package of fresh ones that are mildly flexible for the best flavor. If they crack & crumble easily they are dried out and will have a poor flavor.
<b>TOOLS</b>	1) Food Processor OR Blender. 2) Heavy Cast Iron Skillet.
<b>PREP</b>	<b>DISH</b> 1) Remove and discard the Stems and as many Seeds as you can from the Chilies and set them aside. 2) Coarsely crush the Corn Chips and set them aside.
<b>1</b>	In a dry heavy cast iron skillet over medium high heat, tear the Chilies into 1 inch pieces and toast them until they are fragrant, about 4 to 6 minutes. Do NOT allow them to get hot enough to smoke and burn. If they begin to smoke, temporarily remove the skillet from the heat to cool. NO BURNT CHILIES HERE!
<b>2</b>	Add the toasted Chilies into a food processor and allow them to cool completely while uncovered. They will now be very crisp & grind nicely.
<b>3</b>	Add in the chosen Paprika, crushed Corn Chips, Cumin, Garlic Powder, Coriander, Oregano, Pepper and Thyme. Run the processor until the mixture is a finely ground powder (See Picture), about 6 minutes.. Inspect for and discard any large pieces of Ancho Chilies that did not grind property.
<b>HINTS</b>	While by far best when made fresh, sealed tightly in a GLASS container, this Seasoning will last for several weeks when stored under cool, dark conditions.