

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
SEASONING MIX			
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	

PREPARATION	
FACTOID	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.
FACTOID	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.
TOOLS	1) Food Processor OR Blender. 2) Heavy Cast Iron Skillet.
PREP	DISH 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.
1	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!
2	Add the toasted Chilies into a food processor and allow them to cool completely while uncovered. They will now be very crisp & grind nicely.
3	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 properly.
HINTS	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.

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