

CHIPOTLE SEASONING

Last Modified: 12/06/2016

F EASY

PREP: 10 Min
COOK: N/A

SEASONING-MEXICAN

MAKES 1/4 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
1	Tsp	Whole Dried Chipotle Peppers	Ground
2	Tbsp	Chile Powder (Mild, Medium, Hot)	
2	Tbsp	Smoked Paprika	
2	Tsp	Dried Oregano (Preferably Mexican)	
2	Tsp	Dried Cumin	
2	Tsp	Ground Coriander	
2	Tbsp	Sea Salt (Iodized)	

PREPARATION	
FACTOID	Commercial Chipotle Powder USUALLY contains MSG - Read the label, if it's in there and you don't like it, AVOID BUYING IT! Of course, this Spice is a sensational addition to Chili, Tacos, Quesadillas and other Mexican dishes, but that's not all. The smoky heat will also fire up a cup of Soup, creamy Dip, batch of Hummus, mug of hot Cocoa or a slice of Pizza.
TOOLS	1) Small Mixing Bowl 2) Spice Grinder
PREP	None.
1	Cut off and discard the stems from the Dried Chipotle Peppers. Grind them until they are a fine powder. If they are flexible (not DRY), you may have to heat them in a dry skillet & allow them to cool before grinding
2	In a small mixing bowl, thoroughly combine all of the listed ingredients together.
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.

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