

CHILI POWDER

YIELD: 2 1/2 quarts (160 1 TBSP servings)

Chili powder is commonly used to make chili, but this flavorful spice can be used in other ways besides this common dish. Try using chili powder in a pasta sauce, soups or adding a little heat to barbecue sauce.

INGREDIENTS

- 4 cups ancho or New Mexico chile powder
- 2 cups oregano, dried (Mexican oregano preferred)
- 1 1/2 cups cumin seeds
- 1 1/2 cup coriander seeds
- 1/3 cup cayenne pepper
- 1/3 cup black peppercorns

DIRECTIONS

1. Roast spices at 400 degrees F on parchment lined sheet pan. Shake every minute until fragrant (4-7 minutes). Let cool.
2. Grind all spices together in Vitamix or other high-powered blender. Mix and store in an airtight container in a cool, dry area.

RECIPE NOTES

Nutritional information per serving*: 11 calories; 0.05 g sat. fat; 2.4 mg sodium; 1.9 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*