

## **Bill's Chili Powder**

Roast together for 5 min in a medium oven, then cool:

- 24 dried chiles (7 ancho, 1 New México, 6 chipotle, 2 pasilla, 1 habañoero – these without seeds; 5 tabasco, 2 red with seeds)
- 2 Tbsp cumin seed

Grind in a spice mill until a fine powder

Add:

- 2 Tbsp oregano
- 2 Tbsp dehydrated onion

Grind briefly until onion broken up finely; makes approx ½ cup (scant)

Package in small plastic bag, 2-4 Tbsp per bag, and freeze;

This powder mellows after about two months in the freezer – expect it to be bitter if used right after production. In either case, it is fairly hot by many people's standards.