

Six Chili Powder Copycat

1/4 C dried ancho chilies	2 T sea salt
1/4 C dried guajillo chilies	2 T garlic powder
1/4 C dried pasilla chilies	1 T ground cumin
1/4 C dried chipotle chilies	1 T smoked paprika
1/4 C dried cayenne chilies	1 † dried oregano
1/4 C dried New Mexico chilies	

Toast the chilies in a dry skillet over medium heat for 3-5 minutes, stirring frequently to prevent burning.

Cool completely before grinding.

Remove the stems and seeds from the toasted chilies.

Grind the toasted chilies into a fine powder using a spice grinder or mortar and pestle.

Combine the ground chilies with the remaining ingredients in a bowl and mix well.

Store in an airtight container for up to 6 months.

Use as a seasoning for soups, stews, grilled meats, and vegetables.

This recipe yields approximately 1 1/4 cups of Six Chili Powder.