



Chili Powder

Prep: 10 mins

Dehydrate: 8 hrs

Ingredients:

Chili Peppers

Directions:

Wash and dry chili peppers.

While wearing rubber gloves dice peppers (diced peppers will have a better aroma and color).

Dehydrate chili peppers at 51° C until leathery and crisp for 4 – 8 hours.

Pulse peppers in a blender or food processor until the peppers are blended into a powder.

Store the powder in an airtight jar.

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