

FYI...



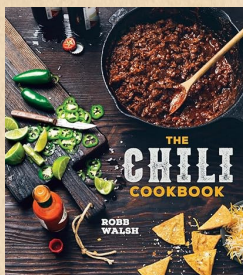
Chili Powder is the dried, pulverized fruit of one or more varieties of chili pepper, sometimes with the addition of other spices. Additional spices found in chili powder may include, oregano, cumin, and garlic powder. It might sometimes be called a "chili powder blend" or "chili powder seasoning." Chili powder may also be named by the specific type of chili used, such as ancho or gochugaru.

Chili Powder is used in many different cuisines, including Tex-Mex, Chinese, Indian, Bangladeshi, Korean, Mexican, Portuguese, and Thai. It's a prominent ingredient of chili con carne, and is also used to season eggs, shellfish, cheese dishes, and stews.

Chili Powder mixtures can vary from mild to extremely spicy, depending on the strength of the chili used. As chili powder blends may vary widely in flavor and heat or spiciness, it is best to add it slowly to foods, tasting as you go.

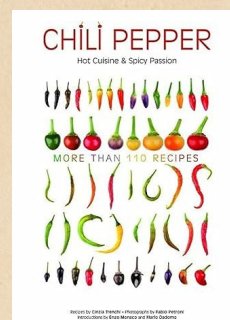


BOOK RECOMMENDATIONS



The Chili Cookbook
by Robb Walsh

**Chili Pepper :
moments of spicy
passion** by Cinzia
Trenchi



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SPICE OF THE MONTH CLUB



February 2024
Spice of the Month:

CHILI POWDER



MEXICAN HOT CHOCOLATE

Ingredients

- 2 cups milk of choice
- 2 tablespoons unsweetened cocoa powder
- 2 tablespoons granulated sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon vanilla extract
- 1/8 teaspoon chili powder
- 1/8 teaspoon ground cayenne (optional - you can omit this if you don't want it too spicy)
- 1 ounce bittersweet chocolate

Optional toppings

- marshmallows, chocolate shavings, cinnamon stick for stirring

Directions

- In a medium saucepan over medium-high heat, add milk, cocoa powder, sugar, cinnamon, vanilla extract, chili powder, cayenne pepper (if desired).
- Mix together with a whisk, add the bittersweet chocolate and heat until the chocolate has completely melted and the mixture is hot, but not boiling.
- Divide hot chocolate into 2 mugs and serve with marshmallows, chocolate shavings and a cinnamon stick.

Tips: For a thicker and creamier cup of hot chocolate, use whole milk and 2 to 4 oz of bittersweet chocolate.



SLOW-COOKER PULLED PORK

Ingredients

- 1 teaspoon vegetable oil
- 1 (4 pound) pork shoulder roast
- 1 cup barbeque sauce
- 1/2 cup apple cider vinegar
- 1/2 cup chicken broth
- 1/4 cup light brown sugar
- 1 tablespoon prepared yellow mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon chili powder
- 1 extra large onion, chopped
- 2 large cloves garlic, crushed
- 1 1/2 teaspoons dried thyme
- 8 hamburger buns, split
- 2 tablespoons butter, or as needed

Directions

- Pour vegetable oil into the bottom of a slow cooker. Place pork roast into the slow cooker; pour in barbeque sauce, vinegar, and chicken broth. Stir in brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic, and thyme. Cover and cook on Low for 10 to 12 hours or High for 5 to 6 hours until pork shreds easily with a fork.
- Remove pork from the slow cooker, and shred the meat using two forks. Return shredded pork to the slow cooker, and stir to combine with juices.
- Spread the inside of both halves of hamburger buns with butter. Toast buns, butter-side down, in a skillet over medium heat until golden brown. Spoon pulled pork into toasted buns.

HOMEMADE TACO SAUCE

Ingredients

- 1 can (8 ounces) tomato sauce
- 1/3 cup water
- 4 teaspoons white vinegar
- 2 teaspoons dried minced onion
- 2 teaspoons chili powder
- 1 teaspoon honey
- 1 teaspoon ground cumin
- 3/4 teaspoon garlic powder
- 3/4 teaspoon paprika
- 1/2 teaspoon cayenne pepper
- 1/4 teaspoon salt

Directions

Combine all ingredients in a small saucepan. Heat over medium-low heat; simmer, uncovered, until thickened slightly, 5-7 minutes. Cool slightly. Transfer to an airtight container; refrigerate up to 3 days.



Try these recipes, or get creative!
Have fun in the kitchen!

Please email photos of your recipes to
tholm@gppl.ca.