

FourMonstersPaleo

Chili Powder



Prep time **10 minutes**

Cook time **N/A**

Yield **about 1/2 cup**

Special tools needed **spice grinder, mortar and pestle, or mini food processor**

Notes:

If using a spice grinder, you can add more than the first three ingredients to the grinder to mix if desired, but be careful not to overfill.

Add this mixture to everything from meat or seafood to roasted veggies or cauliflower rice--and of course chili!

Ingredients

- ½ tsp crushed red pepper
- 1 T dried oregano
- 12 whole cloves
- 2 T smoked paprika
- 2 tsp chipotle chile powder
- 1 tsp ancho chile powder
- 2 tsp ground cumin
- 1 tsp ground cinnamon
- 1 T natural (undutched) cocoa powder
- 1 T granulated garlic
- 2 T onion powder

Preparation

1. **Place first 3 ingredients in your grinder or mortar** and process or crush to a fine powder. If using a mini food processor, add all ingredients at once, and proceed to step 3. If not...
2. **Transfer the ground mixture to a small bowl** and thoroughly stir or whisk together the remaining ingredients.
3. **Transfer the completed mixture to a 6 oz mason jar** or other airtight container and store in a dark spot at room temperature for up to 6 months.