



Chili Powder

This chili powder is a blend of chili peppers, red peppers, cumin, and garlic. It has a slightly sweet and mild heat flavor with the earthiness of cumin. It contains no salt unlike many other chili powders on the market and provides the full flavor of an authentic Mexican chili powder.

This spice is a major ingredient in many Mexican dishes such as chili con carne, tamale pie, enchiladas, and tamales. It may be used in sauces, gravies, soups, and stews. Chili powder will give a unique flavor to hamburgers and meat loaf and can be used in marinades for meats and poultry.



680520 **6/16 oz.**
680562 **3/5.5#**

Spicy Chili Wedges:

2 pounds baking potatoes
2 tablespoons olive oil
1 teaspoon chili powder
1 teaspoon kosher salt

Preheat oven to 450°F. Cut potatoes into 1/2 inch wedges. Place in large bowl. Add oil; toss to coat well. Mix chili powder and salt. Sprinkle over potatoes; toss to coat evenly. Arrange potatoes in single layer on foil-lined 15x10x1-inch baking pan. Bake 30 minutes or until potatoes are tender and golden brown.

