

Dried Chile Recipes

Ancho Chile Dry Rub

Here's a great rub to use on meats that will be smoked or grilled. Since anchos are sold in fairly pliable condition, place them in the oven on low heat until they are brittle.

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4 ancho chiles, stems removed and seeded, dried in the oven

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2 teaspoons whole white peppercorns

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1 teaspoon whole black peppercorns

-

1/2 teaspoon celery seed

-

3 and 1/2 teaspoons cumin seed

-

1 teaspoon thyme

-

1 small bay leaf

-

1 teaspoon annato seeds

-

1 and 1/2 teaspoons salt

Blend together all the ingredients in a spice mill or blender. Pack in a glass jar after using.

Yield: About ½ cup

Heat Scale: Mild

[Top of Page](#)

Cajun Rub

Here's a concentrated rub that has its origins in Louisiana, where it seems that every home cook has his or her own secret spice mixture for grilled foods. This rub works well on fish and is especially good on shrimp. Sprinkle it on the seafood and allow it to marinate at room temperature for about an hour. This rub is also good on chicken before it's grilled.

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1 tablespoon paprika

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5 cayenne pods, seeds and stems removed, ground into powder

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2 teaspoons garlic powder

-

1 teaspoon freshly ground black pepper

-

1 teaspoon dried thyme

-

1 teaspoon dried oregano

-

1 teaspoon onion powder

-

1 teaspoon salt

-

1 bay leaf, center stem removed, crushed

-

½ teaspoon ground allspice

-

¼ teaspoon ground white pepper

Combine all the ingredients in a spice grinder and process until finely ground. Store any unused rub in a sealed container in the freezer.

Yield: 2 ½ tablespoons

Heat Scale: Medium

[Top of Page](#)

South of the Border Chile Rub

This is our version of Mexican flavorings that would work on goat, as in *cabrito*, pit roasted goat. Can't find goat at Winn-Dixie? Use this rub for either grilling or smoking beef, pork, and lamb.

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3 tablespoons ground ancho chile

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2 teaspoons ground chile de arbol

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2 teaspoons ground chipotle chile

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2 teaspoons dried oregano, Mexican preferred

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2 teaspoons onion salt

-

1 teaspoon ground cumin

-

1 teaspoon powdered garlic

Combine all the ingredients in a bowl and mix well. Store any unused rub in a sealed container in the freezer.

Yield: approximately 2/3 cup

Heat Scale: Hot

[Top of Page](#)

Chili Powder

This powder is used to make *chili con carne* and replaces the commercial type; experiment with the ingredients and adjust them to your taste.

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5 tablespoons ground New Mexican red chile

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1 tablespoon ground hot chile, such as piquin or chiltepin

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1 ½ tablespoons ground cumin

-

1 ½ tablespoons ground oregano

-

1 ½ tablespoons garlic powder

-

1 teaspoon salt

Mix all the ingredients together and process in a blender or spice grinder until fine. Store the excess powder in a glass jar.

Yield: ½ cup

Heat Scale: Hot

[Top of Page](#)

Dry Jerk Seasoning

Jerk seasoning is actually a delicious, tropical way to barbecue. Use it to season either pork or poultry; simply rub into the meat, marinate overnight in the refrigerator, grill (or bake), and then enjoy!



If habaneros are unavailable,
dried hot chiles like cayenne
can be used for this seasoning

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1 teaspoon dried ground habanero chile or substitute other hot powder such as cayenne

-

2 tablespoons onion powder

-

2 teaspoons ground thyme

-

2 teaspoons ground allspice

-

1 teaspoon coarsely ground black pepper

-

½ teaspoon ground nutmeg

-

½ teaspoon ground cinnamon

-

½ teaspoon garlic powder

-

¼ teaspoon ground cloves

Combine all the ingredients and mix well. Store the extra seasoning in a glass jar.

Yield: About ¼ cup

Heat Scale: Hot

[Top of Page](#)

Curry Powder

Curry powder is always a combination of various ingredients, and much like chili con carne, there is no such thing as a definitive recipe. There are instead as many curry recipes as there are curry cooks. Use this recipe as a starting point and make additions or adjustments

according to your tastes. Homemade curry powder is a wonderful treat for your taste buds.

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5 tablespoons ground New Mexican red chile

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3 tablespoons ground coriander

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3 tablespoons ground cumin

-

1 tablespoon ground ginger

-

2 teaspoons ground cayenne

-

1 teaspoon cardamom seeds

-

1 teaspoon ground fenugreek

-

1 teaspoon freshly ground black pepper

-

1 teaspoon ground allspice

-

1 teaspoon ground cloves

-

½ teaspoon ground nutmeg

Mix all the ingredients together and process in a blender or spice grinder until fine. Store the excess powder in a glass jar.

Yield: 1 ½ cup

Heat Scale: Mild

[Top of Page](#)

Red Chile Sauce from Pods

This basic sauce can be used in a variety of Southwestern dishes that call for a red sauce, as well as in place of ketchup when making salad dressings and other dishes. Other large dried chiles such as guajillo, pasilla, or ancho chiles can be added or substituted. This sauce will keep up to one week in the refrigerator, or you can freeze it.

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12 dried whole red New Mexican chiles

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1 large onion, chopped

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3 cloves garlic, chopped

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3 cups water

Place the chiles on a baking pan and put in a 250° oven for 10 to 15 minutes or until the chiles smell like they are toasted, being careful not to let them burn. Remove the stems and seeds and crumble the pods into a saucepan.

Add the remaining ingredients, bring to a boil, reduce the heat and simmer for 20 to 30 minutes or until the chiles are soft.

Puree the mixture in a blender or a food processor and strain. If the sauce is too thin, place it back on the stove and simmer until it is reduced to the desired consistency.

Yield: 2 to 2 ½ cups

Heat Scale: Medium

[Top of Page](#)

Red Chile Sauce from Powder

This is a basic recipe that can be used interchangeably with any of the mild red chile powders. (If this sauce were made from some of the hotter powders such as piquin, it would be too hot to eat!) Adjust the amount of powder to change the pungency of the sauce.

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2 tablespoons vegetable oil

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1 medium onion, chopped

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2 cloves garlic, minced

-

2 tablespoons all-purpose flour

-

3 to 4 tablespoons New Mexican red chile powder

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1/4 teaspoon ground cumin (optional)

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3 cups chicken stock or water

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Salt to taste

In a pan, heat the oil and saute the onions and garlic until they are slightly browned. Add the flour and continue to cook for 4 minutes, stirring constantly, until the flour is browned, being careful that it does not burn.

Stir in the chile powder and cumin and heat for a couple of minutes.

Add the broth, bring to a boil, reduce the heat, and simmer for 10 to 15 minutes or until the desired consistency is obtained. Salt to taste.

Variation: For a smoother sauce, either puree the onion and garlic or substitute 1 teaspoon onion powder and 1/8 teaspoon garlic powder and add along with the chile powder.

Yield: 2 cups

Heat Scale: Medium

[Top of Page](#)

