



The Etna Library's



Spice
of the
Month
Program

Spice for May, 2024: **CHILI POWDER**

Chili powder (also spelled chile, chilli, or, alternatively, powdered chili) is the dried, pulverized fruit of one or more varieties of chili pepper, sometimes with the addition of other spices (in which case it is also sometimes known as chili powder blend or chili seasoning mix). It is used as a spice (or spice blend) to add pungency and flavor to culinary dishes. In American English, the spelling is usually "chili"; in British English, "chilli" (with two "l"s) is used consistently.

Chili powder is used in many different cuisines, including American (particularly Tex-Mex), Chinese, Indian, Bangladeshi, Korean, Mexican, Portuguese, and Thai. A chili powder blend is the primary flavor in American chili con carne.

Chili powder is sometimes known by the specific type of chili pepper used. Varieties of chili peppers used to make chili powder include Aleppo, ancho, cayenne, chipotle, chile de árbol, jalapeño, New Mexico, pasilla, and piri piri chili peppers. Gochugaru is a variety used in Korean cuisine traditionally made from sun-dried Korean red chili peppers known as taeyang-cho, with spicier varieties using Cheongyang peppers.[2] Kashmiri chili powder is bright red, but mild in heat and used in Indian cuisine, named after the region of Kashmir.



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Elote (grilled Mexican corn)



Prep Time: 10 min

Cook Time: 10 min

Servings: 4

Elote is a staple of street food in Mexico. The creamy, spicy, cheesy sauce clings to the sweet roasted corn, and the squeeze of lime brings it all together.

Ingredients:

- 1/4 cup mayonnaise
- 1/4 cup Mexican crema
- 1/2 cup finely crumbled cotija cheese
- 1 clove garlic, minced
- 1 teaspoon Chili Powder
- 1/4 cup cilantro, finely chopped
- 4 ears shucked corn
- 1 lime, cut into wedges
- Aleppo chile pepper, for serving (optional)

Directions:

1. Heat a grill to medium-high. Grill corn until it is cooked through and a little charred all over, about 7-10 minutes.
2. Meanwhile, combine the mayonnaise, crema, cheese, garlic, chili powder and cilantro in a small bowl.
3. Slather the corn with the sauce and top with a little more cheese along with a sprinkling of Aleppo chile flakes, if using. Serve immediately with lime wedges.

Recipe source:

<https://oaktownspiceshop.com/blogs/recipes/elote-grilled-mexican-corn>

Delicious ways to use Chili Powder



4 Delicious Ways to Use Chili Powder in your cooking.

Chili powder is a versatile spice that can add a kick of flavor to a variety of dishes. Whether you're making a hearty soup or a zesty marinade, chili powder can take your cooking to the next level.

1. Mix into homemade taco seasoning for a bold flavor.
2. Sprinkle on roasted vegetables for a smoky taste.
3. Use in marinades for grilled meats.
4. Mix into scrambled eggs for a spicy breakfast.

Adapted from:

<https://www.ispiceyou.com/blogs/news/10-delicious-ways-to-use-chili-powder-in-your-cooking>