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[Home](#) > David's Chili Blend

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Tue, 07/27/2010 - 04:59 -- david e kelley

Introduction:

David's Chili Blend Toast and grind your own spices to achieve the best flavor. The spelling chile/chili is used interchangeably. I use chile for the pure form and chili for a mix or cooked product. My preference. 1 part salt 1/2 part black pepper 1 1/2 parts granulated garlic or garlic powder 2 parts ground cumin seed 1 part ground coriander 6 parts ground Ancho Chile (dried Poblano) This is a mild chili blend Heat adjustment Add ground arbol or cayenne chile to adjust heat to taste. Enchilada or Taco sauce Heat 1/4 cup oil in skillet Add 1/4 cup flour, stirring constantly, to make a medium roux Add 2 tablespoons David's Chili Blend and stir until smooth Add 3 cups of water or stock Stir until sauce thickens Adjust consistency by adding water or stock a little at a time until sauce will cover the back of a spoon without running off. Enjoy with many foods.

Preparation:

Recipe Type:

[soups & stews](#) [1]

Ingredients:

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Links:

[1] <http://kgi.org/recipe-type/soups-stews>