

CHILI POWDER

- 2 Tbsp smoked paprika
- 1 and 1/2 tsp cumin
- 3/4 tsp onion powder
- 1 and 1/2 tsp garlic powder
- 1/2 tsp cayenne

In a small bowl combine all the spices and mix well. This makes 3 Tbsp of chili powder or enough to season one pot of chili. Heat of this mix in chili is mild.

To make 1 cup of chili powder:

- 10 Tbsp smoked paprika
- 7 and 1/2 tsp garlic powder
- 7 and 1/2 tsp cumin
- 2 and 1/2 tsp cayenne pepper
- 3 and 3/4 tsp onion powder

In a glass pint jar, combine all the spices and mix well. Secure with an airtight lid before storing.

Variations: Ancho or Chipotle chili pepper may be used in place of cayenne pepper to give a different flavor and/or more heat.



TACO SEASONING

- 5 tsp chili powder
- 3 tsp cumin
- 2 tsp onion powder
- 1 tsp salt
- 1 and 1/2 tsp paprika
- 1 tsp garlic powder

In a small bowl combine all the spices and mix well. May be used immediately or stored for later use. Use 2 Tbsp taco seasoning per pound of ground beef. Makes about 5 Tbsp or 2 seasoning packets.

To make 1 cup of taco seasoning:

- 6 Tbsp + 2 tsp chili powder
- 4 Tbsp cumin
- 8 tsp onion powder
- 4 tsp salt
- 2 Tbsp paprika
- 4 tsp garlic powder

In a Mason jar, combine all the spices, secure the lid and shake to mix well. Secure with an airtight lid before storing.

Hint: Smoked Paprika may be used to give your taco seasoning the best flavor



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