

Jalapeño Powder

Cut the jalapeños into 1/2 inch lengths. They will shrink a lot. Collect the very dry pieces and place it in good quality blender with a glass body. As the celery is so hard I am not sure what it would do to a plastic one. After a few minutes sift the powder through a sieve returning any lumps to the blender for another go.

For milder Jalapeño powder remove seeds and membranes before drying. Seed could be collected and processed separately to make a Jalapeño pepper.

Store in a zip lock bag or vacuum seal bags.