

*This intriguing recipe is a substitute for chili powder. They say four tablespoons of this paste equals one tablespoon of chili powder. Grocery stores in my area have started carrying varieties of dried chilis, so I've used them a few times. It's amazing what a difference they make.*



## Basic Chili Paste to Replace Chili Powder Recipe

### Ingredients

- 3 whole sweet fresh dried chiles, such as costeño, New Mexico, or choricero, stems and seeds removed
- 2 small hot dried chiles, such as árbol or cascabel, stems and seeds removed
- 3 whole rich, fruity dried chiles, such as ancho, mulato, negro, or pasilla, stems and seeds removed
- 2 whole chipotle dried chiles canned in adobo sauce, plus 2 tablespoons (30ml) sauce
- 1 quart (950ml) [homemade](#) or store-bought low-sodium chicken stock

### Directions

1. Place chiles on a microwave-safe plate and microwave on high at 15-second intervals until hot, pliable, and toasted-smelling, about 30 seconds total.
2. Combine all chiles in a medium saucepan and add chicken broth. Simmer over medium-high heat until chiles are completely tender, about 10 minutes. Alternatively, place chiles and chicken broth in a 2-quart microwave-safe container, cover with plastic wrap, and microwave on high power until liquid is simmering, about 5 minutes. Let stand 5 minutes. Transfer to a countertop blender or hand blender cup and blend until completely smooth.
3. Store chile paste in the refrigerator for up to 1 week. Alternatively, divide paste into ice cube trays, freeze, and transfer frozen chile paste cubes into freezer bags to store in the freezer for up to 6 months.

### Special Equipment

[Countertop blender](#) or [immersion blender](#)

### Notes

Chile purée can be substituted about 4:1 for chili powder (i.e., use four tablespoons of purée for every tablespoon of powder called for in a recipe). It can be stored by freezing it in an ice cube tray, popping out the cubes, and placing them in a freezer bag for up to six months.

### Read More

- [What to Do With Dried Chiles: Recipes, Cooking Techniques, and Shopping Tips](#)
- [Mix and Match Chile Flakes and Powders for Layers of Flavor and Heat](#)
- [The Best Chili Ever Recipe](#)
- [1-Hour Pressure Cooker Texas-Style Chili con Carne Recipe](#)
- [The Best Vegetarian Bean Chili Recipe](#)