



## Homemade Chili Seasoning

### Ingredients:

- **1 ½ Tbsp** Salt
- **½ Tbsp** Pepper
- **1 ½ Tbsp** Cumin
- **1 Tbsp** Garlic Powder
- **1 Tbsp** Onion Powder
- **2 Tbsp** Chili Powder
- **1 Tbsp** Paprika
- **Optional: 1 Tsp** Chipotle Pepper (if you wish to have a smoked hot flavored Chili)

### Instructions:

1. Add all your seasoning to a bowl and mix.
2. Before adding the seasoning mix to your meat, toast the spices in a separate pan over medium low heat. This will release their flavor and aroma.
3. Stir the seasoning constantly for at least 20 seconds. Once seasoning is toasted, you will add it to your protein of preference and follow your recipe.

This is a homemade alternative to the chili seasoning packets. It is a healthier option since you control what's in the seasoning. This mix is milder and more focused on flavor instead of heat. This recipe is good for 1 pound of meat.