

Supps! Not So Secret Chili Rub

Ingredients

Instructions

Preheat oven to 300 degrees F.

Place the ancho chilies and the cascabel chilies on a lined baking sheet. Toast them in the oven for about 5 minutes. Then add the arbol chili pieces and toast an additional 4 to 5 minutes, until they are very dry and fragrant.

Grind the chilies to a very fine powder using a mortar and pestle or a food processor. Add the remaining ingredients and blend until just combined. Place the rub in a jar with a tight fitting lid and store up to 6 months.