

# Making chilli powder

## Chilli processing

Because quality depend on care, clean chilli and remove rotten ones and any stems that remain with fruits and dry chilli in a gas drier over a night on trays with mesh. Check regularly whether chillis are dry and change position of trays in drier for a uniform drying or also spread chillis on a clean mat under sun and turn it hourly for uniform drying.

Similarly, dry them for 5-10 days depending on weather and grind chillis repeatedly in a mill to get fine powder and allow powder to cool completely before putting it in bottles. Clean bottles and dry them before putting in powder and put the powder and seal them.

Finally, put labels on bottles and date of expiration.