

## Did You Know...

When a ripe poblano pepper is dried, it becomes an ancho chili. Popular in Mexican cooking, anchos are surprisingly mild with a sweet, almost raisin-like taste.

Try substituting Ground Ancho Chili Pepper in recipes that call for paprika for a gentle heat and appealing depth of flavour.

Delicious in chilis, mole, and enchiladas, consider using this month's spice in something different like a Strawberry Margarita!



Find our archive of recipes and other spicy resources by scanning the QR code.



[www.tbpl.ca/spice-club](http://www.tbpl.ca/spice-club)



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TBPL  
Spice Club

Spice of the Month:

Ground Ancho  
Chili Pepper

# Strawberry Mango Margarita

\*Recipe found at [clubhouse.ca](http://clubhouse.ca)

## Ingredients

- 1/3 cup Apricot jam
- 1 tbsps Fresh lime juice
- 1/2 tsps Red pepper, crushed
- 1/4 tsps Ground Ancho Chile Powder
- 1 cup Crushed ice
- 1 cup Halved strawberries
- 4 fl oz Tequila\*
- 2 fl oz Orange-flavoured liqueur, such as Cointreau or Grand Marnier\*
- 1/4 cup Mango juice or mango nectar

\*try orange juice and sparkling water for a non-alcoholic margarita

## Directions:

- Combine all ingredients in blender; blend until smooth. Pour into glasses. Serves 4.



# Creamy Mexican Corn Chowder

\*Recipes found at [cookingclassy.com](http://cookingclassy.com)

## Ingredients

- 2 1/2 cups cooked shredded rotisserie chicken
- 1 medium yellow onion (chopped (1 1/2 cups))
- 1 medium red bell pepper (chopped (1 cup))
- 1 (14.5 oz) can fire roasted diced tomatoes
- 1 (7 oz) can mild green chilies
- 1 1/2 tsp ground cumin
- 1 (14.5 oz) can black beans (drained and rinsed)
- 1/3 cup chopped cilantro
- 1 avocado (diced)
- 3 cups low-sodium chicken broth
- 1 (14.4 oz) bag frozen petite corn (3 cups)
- 5 tbsp all-purpose flour
- 1 1/2 tsp ancho chili powder
- 5 tbsp butter (diced into 1 Tbsp pieces)
- 3 cups whole milk
- 1 1/2 cups shredded cheddar or monterey jack cheese (or a blend of both)
- 4 cloves garlic (minced (1 1/2 Tbsp))
- Salt and freshly ground black pepper

# Creamy Mexican Corn Chowder Continued

## Directions:

- Melt butter in a large pot over medium heat. Add onions and bell pepper and saute until softened, about 10 minutes.
- Add garlic, saute 1 minute longer. Add in flour and saute 1 minute more.
- While whisking pour in milk and chicken broth. Stir in tomatoes, corn, green chilies, cumin, chili powder and season with salt and pepper to taste.
- Bring mixture to a light boil stirring frequently. Stir in black beans and warm through.
- Remove from heat. Stir in chicken, cheese and cilantro. Serve warm with avocado.

