



## Lal Mirchi powder (Red chili powder)



Red chilies powder is made up of ground chilies. Red Chili peppers is hotter than regular green chili peppers. The red chili peppers are orange and sometimes a dark red. Red Chili powder is pungent and has a very strong bite to it.

There are several uses for this red chili powder, but do not overdo how much you put in due to the fact it is so spicy. Here are a few ideas you can create while adding a bit of red chilies powder (lal mirchi powder):

### Chili

- Indian Dishes
- Chicken Dishes
- Casseroles
- Flavoring Meats
- Curries
- Marinades
- Sauces
- Enchiladas
- Sea Food

Red Chili Powder is used in almost any dish if you desire that spicy taste. So next time you want to give that extra spicy taste to a meal, just add some red chili powder and you have your spicy dish.

Dried red chiles are powdered after being sun-dried until they are very crisp. Red chile powder is an indispensable ingredient in most Indian dishes. The color and flavor of red chile powder depends on the variety of red chiles used to make the powder. A variety of chile powder made from the cayenne chile pepper is called Cayenne Pepper and is widely used in Caribbean and Spanish Cuisine

Note :- Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order

#### Red ChiliDescription:

Red chilli powder is an indispensable ingredient in most Indian dishes. Dried red chillies are powdered after being sun dried till they are very crisp. A spice blend consisting of one or two types of dried red chillies that are ground and pulverized into a fine powder. Also referred to as a "chilli" powder, this type of seasoning may contain not only ground chillies but also a mixture of other spices, such as cumin, oregano, garlic powder, paprika, and salt, mixed into the chilli powder. Foods are often enhanced with this powder, depending on the chillies used for the powder and the intensity of the heat in the chilli.

#### Red ChiliHow to select:

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#### Red ChiliUse:

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#### Red ChiliHow to store:

Chilli powder is semi-perishable so it should be stored in a cool, dry dark place or refrigerated in hot climates. Although it can retain its flavour properties and strength for up to two years, for maximum product quality, blended seasonings should not be stored for more than one year.



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