

Recipes



White Chocolate Ancho Chile Ice Cream

The Complete Chile Pepper Book, Dave DeWitt and Paul W. Bosland

Ingredients:

3 ancho chilies, stems removed

1/2 teaspoon ground cinnamon

1/4 teaspoon ground cloves

6 ounces (2 bars) good quality white chocolate such as Tobler or Lindt

2 cups heavy cream

3/4 cups sugar

1 vanilla bean

6 egg yolks

Cinnamon sticks and shaved dark semisweet chocolate as garnish

Cover the chiles with hot water and let them soak until pliable, about 30 minutes. Remove the chiles and discard the seeds. Place the chiles in a blender or food processor and puree finely with a little of the soaking water. Stir in the cinnamon and cloves.

Melt the chocolate in a double boiler over hot water.

Combine the cream, milk, and sugar in a medium saucepan. Split the vanilla bean and scrape some of the seeds into the mixture. Bring the mixture to a boil.

Whisk the egg yolks in a bowl while pouring in about a third of the hot milk mixture. Reheat the remaining milk mixture and add the egg yolks. Heat for one minute, whisking constantly.

Strain the mixture into a bowl. Stir in the chile mixture and the chocolate, and chill 15 minutes in the freezer.

Freeze in an ice cream maker according to the manufacturer's instructions. Serve garnished with a cinnamon stick and the shaved chocolate.

Grilled Salmon with Habanero-Lime Butter *continued...*

2 to 4 hours, turning frequently.

In a small bowl, mix together softened butter, garlic salt, lime juice, habanero pepper, and lime zest. Cover and refrigerate.

Preheat grill for medium heat.

Lightly oil grill grate, and place salmon on the grill. Cook salmon for 5 to 8 minutes per side, or until the fish can be easily flaked with a fork. Transfer to serving dish, top with habanero-lime butter, and serve.

Thai Chile and Artichoke Pasta Salad

The Complete Chile Pepper Book, Dave DeWitt and Paul W. Bosland

Ingredients:

1-6 ½ ounce jar marinated artichoke hearts, drained and liquid reserved

2 to 3 Thai chiles, stems removed (may substitute serranos)

2 tablespoons lemon juice, preferred fresh

¾ teaspoon dried oregano

½ teaspoon dried thyme

2 cloves garlic, chopped

Freshly ground black pepper

2 tablespoons water

4 cups cooked rotini pasta

2 cups thinly sliced fresh spinach

½ cup sliced Kalamata olives

½ cup crumbled feta cheese

Chopped fresh parsley as a garnish

To make the dressing, put two of the artichoke hearts, reserved liquid, chiles, lemon juice, oregano, thyme, garlic, black pepper, and water in a blender or food processor and puree until smooth.

Coarsely chop the remaining artichoke hearts and place in a large mixing bowl. Add the pasta, spinach, olives, and feta cheese. Pour the dressing over the salad and gently toss to combine. Cover and chill overnight.

Garnish with parsley before serving.

Cranberry-Rosemary Moscow Mule

Chilipeppermadness.com

Yield—4 drinks from one batch of simple syrup

Ingredients for simple syrup

- 1/2 jalapeno pepper, sliced
- 2 sprigs rosemary plus more for garnish
- 1 cup fresh cranberries
- 1/3 cup sugar
- 1 cup water

Ingredients for the Moscow Mule

- 1.5 ounces citrus vodka
- 6 ounces ginger beer
- 2.5 ounces of simple syrup

Directions for Simple Syrup

Add all the simple syrup ingredients to a medium size saucepan on medium heat. Bring to a light boil, covered. Cook 6 to 7 minutes, or until the cranberries open up.

Press the cranberries, with the back of a large spoon to release the juices. Lower the heat and cook an additional 5 minutes.

Strain out the liquid and cool. The solids may be reserved for making a sauce.

Directions for Moscow Mule

Shake vodka and 2.5 ounces of the syrup in a shaker with ice.

Pour into a tall glass and top with the ginger beer

Garnish with rosemary sprig and a few cranberries.

Chile Chocolate Bark

www.thespicehouse.com

12 ounces dark chocolate (at least 45% cacao)

- 1 1/2 tablespoons unsweetened cocoa powder
- 2 tablespoons Aleppo pepper
- 1 tablespoon chili pepper
- 1 tablespoon sweet paprika
- 1 tablespoon cinnamon

Optional: nuts, dried fruit, slivered almonds, dried cherries or orange zest.

Chile Chocolate Bark *continued...*

Directions:

Line a 11" x 7" x 2" baking pan with wax paper. Mix all ingredients in a double-boiler until melted and smooth. Pour chocolate into the prepared baking pan. Spread evenly with spatula. Sprinkle with crushed red peppers as desired. Chill at least two hours or until set. Break into pieces and store in an airtight container in refrigerator up to two weeks, maybe longer.

Suggestions: to add and experiment with cardamom, coriander, and different types of chocolate.

Grilled Salmon with Habanero-Lime Butter

allrecipes.com

Recipe by: Mike Smith

"Grilled Salmon marinated in Orange juice, lime juice, tequila and habanero peppers, then served with a habanero-lime butter. Remove the seeds from the peppers to tame the heat. You may wish to wear rubber gloves while chopping pepper to protect your hand from the spicy oils."

Marinade Ingredients:

- 1/4 cup vegetable oil
- 1/2 cup orange juice
- 3 tablespoons lime juice
- 1 tablespoon tequila
- 1 tablespoon grated lime zest
- 1 tablespoon minced habanero pepper
- 1 clove garlic, minced

4 (5 ounce) salmon steaks

Habanero-Lime Butter ingredients:

- 1/4 cup butter, softened
- 1/4 teaspoon garlic salt
- 1 tablespoon lime juice
- 2 teaspoons minced habanero pepper
- 2 teaspoons grated lime zest

Directions

To make marinade:

In a bowl, stir together vegetable oil, orange juice, lime juice, tequila, grated lime zest, habanero pepper, and garlic. Reserve a small amount to use as a basting sauce, and pour the remainder in a shallow baking dish. Place the salmon in the shallow dish, and turn to coat. Cover, and refrigerate for