

Homemade super delicious fruit chili peppers are simple

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The solution that women choose to fight against boredom during Tet holiday is a variety of sour and cool fruits such as grapefruit, toad, mango, guava and apple. It is also the result that you want to eat after the New Year party with lots of alcohol. It is better and safer to eat them with homemade chili salt.

How to make chili salt is also very simple and quick, please consult with us!



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Raw materials for roasted chili salt

1. 5 red chilies, big with your index finger, if the chili is just a small variety, you will need more
2. 100g of refined salt
3. 2 garlic cloves

4. Pan or microwave
5. Grinder or mortar
6. Salt container after roasting



How to make chili salt yourself

Wash, chop garlic and chill, should wear gloves to avoid chili burns, you should also wear glasses or a helmet with goggles to prevent chili shot up. Mix the mixture with salt and stir well.



Put the mixture in the microwave for 30 seconds for dry salt, then put in a fine blender.



If you do not have a microwave oven, you can use a pan, let the pan dry and heat slightly to mix it, stir it until it is dry. Without a blender, a mortar can be used to smooth.

After roasting salt and smooth pounding, it can be used always or put in glass jar for storage and use gradually.



Salt roasted with chili although very "cost" of fruit but hot chili, so you just eat just right.

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