

Homemade Jalapeño Salt - Your New Go-To Flavor Bomb

Jalapeño Salt - A Bold, Spicy Kitchen MVP



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ChefManiac

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INGREDIENTS

1/2 cup dehydrated jalapeños (about 10 fresh peppers)

1 cup coarse kosher salt

? Ingredient Notes & Tips:

Jalapeños: Go for fresh, firm ones. You can use red or green-red will be slightly sweeter and smokier.

Kosher Salt: Coarse salt gives the best texture and stands up to the pepper flakes. Avoid table salt, which is too fine.

Spice Level: Removing seeds before dehydrating will tone down the heat if desired.

??? **How to Make Homemade Jalapeño Salt:**

Prep the peppers: Wash and dice your jalapeños into small, even pieces.

Dehydrate: Spread evenly on a dehydrator tray. Dry at 125°F for 6-10 hours, or until completely brittle.

Pulse in a food processor: Add the dried jalapeños and pulse a few times to break them up.

Add salt: Pour in the kosher salt and pulse again until well combined and your desired texture is reached.

Store: Transfer to an airtight container and keep in a cool, dry place. It'll stay flavorful for up to 6 months.

? **Tips for Success:**

Ventilate well: Dehydrating peppers can make the air spicy-consider using a dehydrator in a garage or open space.

Use gloves: When handling jalapeños, protect your hands (and eyes later!) from the oils.

Texture control: For finer salt, pulse longer; for a coarser blend, pulse briefly.

? Ways to Use Jalapeño Salt:

Sprinkled over Sheet Pan Quesadillas before slicing

Topping Beer Cheese Dip with an extra kick

Seasoning roasted veggies, fries, or grilled corn

Rimming a spicy margarita glass

Over eggs, guacamole, or avocado toast

Amping up Dorito Casserole with added heat

Finishing Cheesy Hot Dip for bold flavor

Sprinkled on Easy Turkey Wings before baking

? Storage & Shelf Life:

Container: Use a glass jar or spice shaker with a tight lid.

Location: Keep it in a dry, cool pantry.

Shelf Life: Stays fresh and spicy for up to 6 months-possibly longer if kept very dry.

? More Recipes That Love a Little Heat:

Sheet Pan Quesadillas

Beer Cheese Dip

Dorito Casserole

Easy Turkey Wings

Cheesy Hot Dip

DIRECTIONS

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9. ? Ways to Use Jalapeño Salt: This fiery finishing salt is wildly versatile. Try it:
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11. Topping : Beer Cheese Dip with an extra kick
12. Seasoning roasted veggies, fries, or grilled corn
13. Rimming a spicy margarita glass
14. Over eggs, guacamole, or avocado toast
15. Amping up : Dorito Casserole with added heat
16. Finishing : Cheesy Hot Dip for bold flavor
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- 21. ? More Recipes That Love a Little Heat: Sheet Pan Quesadillas
- 22. Beer : Cheese Dip
- 23. Dorito : Casserole
- 24. Easy : Turkey Wings
- 25. Cheesy : Hot Dip

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-jalapeno-salt-your-new-go-to-flavor-bomb/>