



## Nutrition Facts

Serving Size about 1/4 tsp (.5g)

**Amount Per Serving**

Calories	0	Cals. From Fat	0	% Daily Value**
<b>Total Fat</b>	0 g		0%	
Saturated Fat	0 g		0%	
Trans Fat	0 g			
<b>Cholesterol</b>	0 mg		0%	
<b>Sodium</b>	0 mg		0%	
<b>Total Carbohydrate</b>	0 g		0%	
Dietary Fiber	0 g		0%	
Sugars	0 g			
<b>Protein</b>	0 g			
Vitamin A	2%	Vitamin C	0%	
Calcium	0%	Iron	0%	

\*\*Percent Daily Values are based on a 2,000 Calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	CALORIES	2000	2500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories Per Gram:  
Fat 9 \* Carbohydrate 4 \* Protein 4

**Source of Nutritional Information****Ingredients**

Spices.

**Handling And Storage**

Store in a dry, cool place.

## Points Of Interest

Made from a fiery combination of finely ground bird's eye chiles, de arbol chiles, and white peppercorns, our Bird's Eye Chile Powder Blend captures the spicy heat and slightly fruity flavor of bird's eye chiles in a versatile, cost-effective blend.

- Hot, spicy flavor with subtle fruity notes
- Fine-textured powder
- Blend of bird's eye chiles, de arbol chiles, and white pepper

## Suggested Uses

- Incorporate into traditional North African or Portuguese piri piri sauce
- Add fiery, fruity heat to pastas, soups, and dips
- Blend into marinades and sauces for meat and seafood

## Basic Preparation

Ready to use.

## Recipe

Pork Belly with Apple Slaw and Burnt Chile Sugar

2 pounds pork belly  
1 cup chicken broth  
4 tablespoons rice wine vinegar, divided  
1 piece lemongrass stalk, chopped  
1 (1") piece fresh ginger, crushed  
4 cloves garlic, crushed  
4 peppercorns  
1 clove  
1 bay leaf  
2 tablespoons butter  
1/4 small red cabbage, sliced thinly  
1 large green apple, cut into batons  
1/2 cup sugar, divided  
1/2 cup snow peas, sliced and blanched  
2 green onions, sliced thinly  
1 tablespoon mayonnaise  
1 teaspoon Bird's Eye Chile Powder Blend  
1 bunch fresh cilantro  
Salt and fresh ground black pepper

Preheat oven to 325°F. Place pork belly in shallow braising dish or oven-safe saucepan. Add chicken broth, 3 tablespoons of vinegar, lemongrass, ginger, garlic, peppercorns, clove, and bay leaf. Cover tightly with aluminum foil and place into preheated oven. Bake until belly is easily pierced with a knife, and transfer to cutting board to rest.

Strain liquid into small sauce pot and bring to a boil, then simmer until liquid reduces by 75%.

Whisk together remaining vinegar, 1/4 cup of sugar, mayonnaise, and 1/2 teaspoon of Bird's Eye Chile Powder Blend in medium bowl. Toss in apple, cabbage, snow peas, and green onions. Season lightly with salt and pepper and set aside.

When braising liquid has reduced, remove from heat and whisk in butter. Season with salt and ground black pepper.

Set broiler on high. Thoroughly mix remaining sugar with remaining chile powder. Place pork on pan lined with aluminum foil and place fatty side of pork down. Sprinkle top side with sugar and place about 6" under the broiler. When sugar caramelizes, turn pork over and repeat on fatty side.

Cut belly into 4 pieces and serve with a little sauce and some slaw. Garnish with fresh cilantro.

Serves 4

Bird's eye chiles are among the hottest chile peppers. Their flavor is tempered with white peppercorns and chile

**D62 BIRD'S EYE CHILE POWDER BLEND**1354  
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de arbol in our Bird's Eye Chile Powder Blend. While still spicy, there is more flavor than just going with bird's eye chile powder alone. This recipe uses the chile powder blend in two places, providing contrast in texture and temperature as well as contrast in sweet, sour and spicy with the fatty pork.