Ingredients\n

10-15 chili peppers full plant.\n

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10-15 red bell peppers full plant.\n

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Instructions\n

Dry the red peppers in a food dehydrator.\n

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Dehydrate the peppers at 125°F for 12-24 hours.\n

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Break the peppers into small enough pieces that they will fit in your spice or coffee grinder.\n

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Put the peppers into the spice or coffee grinder. Set the grinder to the "fine" setting, if applicable, and grind the peppers into a powder.\n

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Some of the peppers will take longer to grind. Just make sure that you sift through the paprika to make sure that it is all powder.\n

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Finally, store your paprika in an air-tight jar using your food saver. It should last until the next year's harvest.\n

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