Chili (Capsicum annum L) is one of vegetables commodity which is cultivated by farmers in Indonesia because it has high selling price and has several health benefits which one of them is capsaicin substance that function in controlling cancer disease. In addition, vitamin C content is high enough in chili to meet daily needs of everyone, but should be consumed sufficiently to avoid stomach pain. Due to the short shelf life of fresh chilies, therefore it needs for chili processing technology to maintain the continuity of chilli and to keep the price fluctuations in the market. Some chili processed products have been widely studied, including sauce, pasta, dried chili and chili powder as well. In addition, a research has found a new way of processing for chili that has a high economic value but the technology is very simple and so applicable in the community. It is chili oil technology with maceration process. The principle of this technology is utilizing the capsaicin in chili that is soluble in oil (lipophilic). The raw materials required only chili powder and vegetable oil. Both ingredients are mixed by stirring for five minutes and then mixed for 24 hours with a periodic stirring. After 24 hours of maceration process then cooked for 5 minutes and filtered. The advantage of chilli oil with other processed products is the application of simple technology but has a high selling price, no preservatives, and has a high content of beta carotene.