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# DRIED PEPPER VARIETIES

There are seemingly a million chile pepper varieties out there. Here is a quick summary of the chiles you're most likely to come across in markets. These are good choices for chile sauces and other dishes.



## FOR USE IN RECIPES WEAR GLOVES

### REHYDRATED.

Dried chilies can be re-hydrated by soaking in hot water for 20-30 minutes or more. If the seeds are to be removed, it is usually easiest to remove the stem and shake out the seeds before soaking. If liquid is called for in the recipe (for example, for a sauce or soup), then the soaking water may be used as part of the liquid; however, taste it first and do not use it if the soaking liquid tastes bitter.



### WHOLE.

Dried chilies can be used whole to season hot dishes such as a soup or stir-fry. The whole chili may be removed before serving.



### GROUND.

Dried chilies can be ground, with or without the seeds to a coarse or fine powder. Chili powder can be used as a seasoning in many dishes such as dry rubs or marinades, soups, meat fillings, and vegetable side dishes. Sauced. Dried chilies can be cooked with water and a little seasoning, then pureed to create a chili sauce that can be used as a seasoning like chili powder, or as a table condiment.



### ROASTED.

Dried chilies can be roasted before grinding into a powder, preparing as a sauce, or rehydrating for use in a recipe. Roasting enhances the flavor and brings out the essence of a particular chili, creating depth of flavor in the finished recipe. Roast peppers by turning them with a pair of tongs in a dry skillet over medium-high heat until they are fragrant and change color, usually just a few minutes. For large amounts of peppers, place in one layer in a roasting pan, and roast in a 350°F oven for several minutes. The color should darken slightly; be careful not to blacken or burn the chilies or the flavour will become bitter.



## HABANERO EXTRA HOT

Habanero Chiles (*Capsicum Annum*) are very hot chiles. Behind the heat is a fruity flavor that makes these chiles a wonderful way to spark up a dish. Habanero chilies are round, oblong and about  $\frac{3}{4}$  inch wide.



Habanero pepper



Habanero pepper

## ARBOL EXTRA HOT

The Chile de árbol (Spanish for tree chili) is a small and potent Mexican chili pepper (also known as bird's beak chili and rat's tail chili). The peppers are a bright red when mature. Chile de árbol peppers can be found fresh, dried, or powdered. As dried chiles, they are often used to decorate wreaths because they do not lose their red color after dehydration.



Arbol pepper



Arbol Pepper

## CHIPOTLE HOT

When jalapeños naturally ripen, they turn a deep red colour; at this point they may be picked to be dehydrated into chipotles. This variety of chipotle is known as a morita (Spanish for small mulberry). In central and southern Mexico, chipotle chilis are known as chile meco, chile ahumado, or típico. Whereas moritas from Chihuahua are purple in color, chile meco is tan/grey in color and has the general appearance of a cigar butt.



Jalapeno Pepper



Chipotle meco  
Chipotle Morita

## JAPONES HOT

Dried japones chiles are medium hot and good with Asian dishes. Japones chiles are frequently found in spicy Asian and Oriental dishes. They are used in Thai basil curry dishes and hot peanut sauces. Try crushing a few pods and adding them to your next stir fry. They are also great in chile sauces when ground, and add to soups and stews to increase heat levels.



Tahi Pepper



Japones Pepper

## GUAJILLO MILD

The Guajillo chile is made by drying the Mirasol chile. Once dried, the guajillo chile is a deep red and has medium heat, although if you are not used to hot chiles at all, you might consider them hot. They have a slight fruitiness to their flavour and are excellent in salsas and chile sauces.



Mirasol pepper



Guajillo Pepper

## MULATO/ANCHO MILD

The dried poblano chile produces two varieties of dried pepper: Mulatos chiles and Ancho peppers. The differences are distinguished by their colour and flavour: the ancho chile is a redder hue, while the mulatto is dark brown coffee bean colour. Because the poblano pepper is a variety of *Capsicum* with a lower capsaicin content, it is not very spicy. It is used extensively in Mexican cuisine, and is ideal size for preparing stuffed peppers.



Poblano Pepper



Ancho Pepper

## CALIFORNIA MILD

Anaheim Peppers are also known as California Chile Peppers; when dried they can be known as California Chiles, chile pasado, or chile seco del norte. California chiles are a darker, deeper red than their cousins the New Mexico chile, which a brighter more glossy red colour. Anaheim chiles have a mild heat rating – just a bit hotter than a bell pepper – and are sold fresh, canned, dried and roasted.



Anaheim Pepper



California Pepper

## PASILLA/CHILE NEGRO MILD

The pasilla chile or chile negro is the dried form of a variety of *Capsicum* annuum named for its dark, wrinkled skin. In its fresh form, it is called the chilaca. It is a mild to medium-hot, rich-flavored chile. It turns from dark green to dark brown when fully mature.



Chilaca Pepper



Arbol Pepper

## CASCABEL MILD

The cascabel chili (little bell), also known as the rattle chili, is one of the Mirasol cultivars of the species *Capsicum annuum*. The rattle and bell designations describe the tendency of loose seeds to rattle inside a dried cascabel when shaken. Fresh cascabel, which is 2-3 cm in diameter, is also known by the alias bola chili or chile bola (Spanish: ball chili). The pigmentation of the fresh chilis blends from green to red; when dried, the color darkens.



Cascabel Pepper



Cascabel Pepper