

Chile peppers is a small book that explains general growing practices for chile peppers and their nutritional value. Chile peppers belong to the genus capsicum and therefore known as capsicum vegetables. They are rich in capsaicin, an antioxidant and a health promoting substance.

There are numerous types of chili peppers in the world. Here is a list of chili pepper types along with heat levels, descriptions and more. Please browse our large. From fresh, sweet cubanelles to the scorchingly hot Scotch bonnet, chile peppers come in all shapes, sizes, flavors, and levels of heat.

These fresh, hot chiles (a.k.a. hot peppers or chili peppers) are worth seeking out if you crave a real kick of heat.

Fresnos were developed in the United States as a cross-breed of two chile peppers, but these slightly spicy chiles can be a little hard to find at.

The chilli pepper (also spelled chili or chile) is the fruit of the plant capsicum of the nightshade (Solanaceae) family. Cultivated since prehistoric times in Peru.

Peppers, or members of the genus capsicum, come in all shapes, sizes, colors and spiciness. Learn more about the varied and interesting fruit native to. Ever wondered where the spicy chili comes from? This post traces the history of chili peppers from Mexico to Portugal to the rest of the world. Whether you want refreshingly mild or mind-altering hot, the guide below will help you pick the perfect pepper.

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