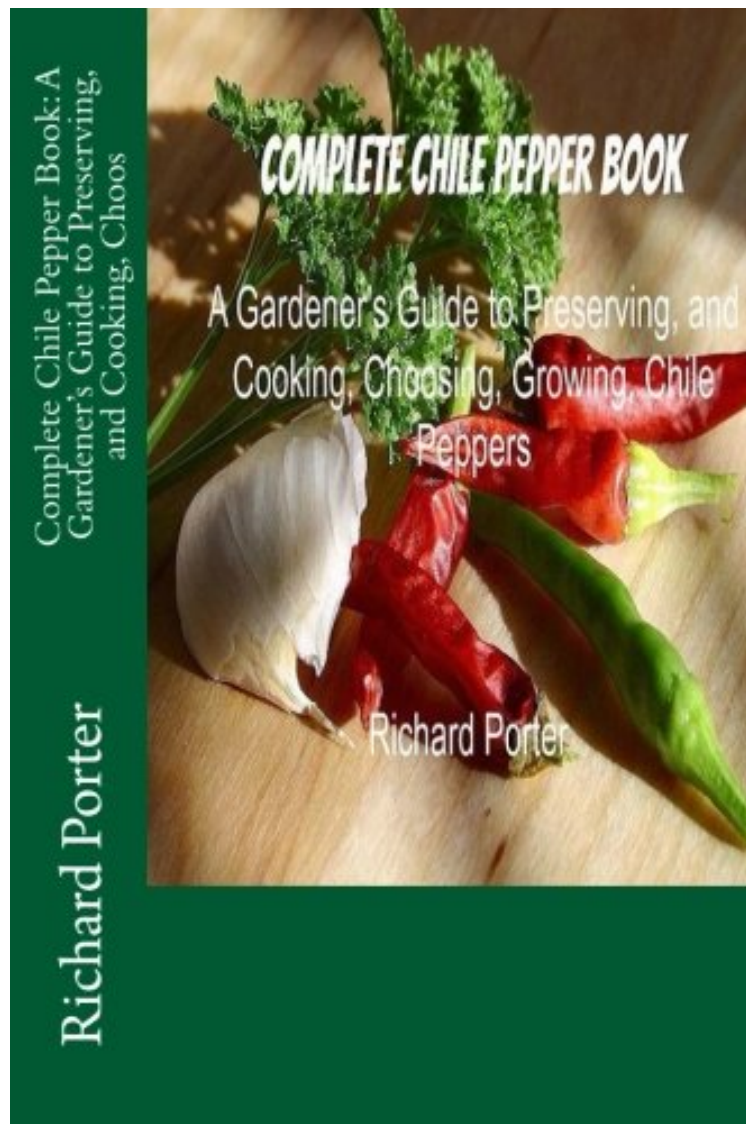


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## Complete Chile Pepper Book: A Gardener's Guide to Preserving, and Cooking, Choos

*Richard Porter*

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0 of 1 people found the following review helpful. Five Stars By Randolph T. Chong Tim Sr Exactly what I was looking for.

Even chile peppers of the same variety can range widely in their heat - some jalapenos chile peppers are mild and others are spicy hot! Here is a simple test too test your chile pepper. First cut chile pepper open and bring it close to your nose. If the chile pepper is hot, you will immediately feel a tingling sensation, which can vary in intensity. If you sense no tingling, the chile pepper is mild. In India, most households always keep a stack of fresh hot green chilis at hand, and use them to flavour most curries and dry dishes. It is typically lightly fried with oil in the initial stages of preparation of the dish. Some states in India, such as Rajasthan, make entire dishes only by using spices and chilies. We have compiled a lot of perverse information on Chili Peppers. Enjoy.