



GETTING TO KNOW CHILES


Family Tree: Chile Peppers


Dried Chiles


Just as dried fruit has a more concentrated taste than its fresh counterpart, chiles gain a more intense character when dried. Because they're allowed to ripen on the plant, chiles often taste sweeter dried.


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ANCHO (DRIED POBLANO)
Appearance: Wrinkly; dark red
Flavor: Rich, with raisiny sweetness
Substitutions: Pasilla, mulato
Heat: ●●●●
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MULATO (DRIED SMOKED POBLANO)
Appearance: Wrinkly; deep brown
Flavor: Very smoky, with hints of licorice and dried cherry
Substitutions: Ancho
Heat: ●●●●
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CHIPOTLE (DRIED SMOKED JALAPEÑO)
Appearance: Wrinkly; brownish red
Flavor: Smoky, chocolaty, with tobacco-like sweetness
Substitutions: None
Heat: ●●●●
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CASCABEL
Appearance: Small, round; reddish brown
Flavor: Nutty, woody
Substitutions: New Mexican
Heat: ●●●●
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NEW MEXICAN
Appearance: Smooth; brick red
Flavor: Slightly acidic, earthy
Substitutions: Cascabel, guajillo
Heat: ●●●●
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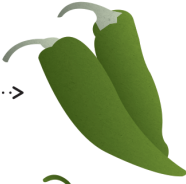
ARBOL
Appearance: Smooth; bright red
Flavor: Bright, with smoky undertones
Substitutions: Pequin
Heat: ●●●●
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PEQUIN
Appearance: Small, round; deep red
Flavor: Brightly, citrusy
Substitutions: Arbol
Heat: ●●●●


Fresh Chiles


The same chile can go by different names in different parts of the country and can range from green to red, depending on when it was harvested.


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POBLANO
Appearance: Large, triangular; dark green to red-brown
Flavor: Crisp, vegetal
Substitutions: Anaheim, bell pepper
Heat: ●●●●
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ANAHEIM
Appearance: Large, long, skinny; yellow-green to red
Flavor: Mildly tangy, vegetal
Substitutions: Poblano, bell pepper
Heat: ●●●●
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JALAPEÑO
Appearance: Small, smooth, shiny; green or red
Flavor: Bright, grassy
Substitutions: Serrano
Heat: ●●●●
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SERRANO
Appearance: Small; dark green
Flavor: Bright, citrusy
Substitutions: Jalapeño
Heat: ●●●●
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THAI
Appearance: Narrow and petite; bright red
Flavor: Rich, fruity
Substitutions: Serrano
Heat: ●●●●
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HABANERO
Appearance: Bulbous; bright orange to red
Flavor: Deeply floral, fruity
Substitutions: Double dose Thai
Heat: ●●●●

WHERE IS THE HEAT IN HOT PEPPERS?

The heat is not in the flesh but in the pith and the seeds. The pith contains 100 times more capsaicin than the flesh does. Seeds are hotter than the flesh because they are embedded in the pith.

