

Your Guide to Specialty Chilies



AJI AMARILLO

Bright yellow / Peruvian
Use to add a bright punch of color or South American flair to any dish
🔥 SHU Level: Fairly Low



ANCHO

Smoky taste / Mexico's #1 chili pepper
Use in chili preparation and in blends for grilling or barbecuing meats
🔥 SHU Level: Fairly Low



CHIPOTLE

Smoky taste / Packs considerable heat
Use in spicy salsas with tomato paste
🔥 SHU Level: Moderate



PASILLA

Hints of raisin and dark chocolate taste
Use in mole negro
🔥 SHU Level: Low



JALAPEÑO

Bright green / Spicy, herbaceous flavor
Use in pico de gallo, fresh Asian dishes, and anywhere you want fresh taste plus heat.
🔥 SHU Level: Moderate



GUAJILLO

Little fruity and lightly smoky flavor
Use in fruit salsas and chocolate moles where their fruitiness is accentuated
🔥 SHU Level: Fairly Low



SCORPION

One of the hottest peppers
Use in Caribbean dishes like jerk chicken
🔥 SHU Level: Very High



SMOKED PAPRIKA

Rich deep red hue / Smoky, sweet flavor
Use with rice and grain dishes
🔥 SHU Level: Low



GREEN CHILI

One of the most common US chilies
Use to add spice to dishes and to bring flavor to chili beans and other Mexican dishes
🔥 SHU Level: Fairly Low



HABANERO

Fruity, floral flavor / Pungent
Use to add a burst of heat to sauces, salsas, and dressings
🔥 SHU Level: High