



HOT PEPPERS

As with the tomatoes, there are one or more varieties of hot peppers in each box – the varieties will be randomly divided among boxes. They will range from green to red, increasing in heat as they redden.

**We think this may be our final hot pepper harvest, but will continue to nurture our plants in hopes of sending more in later weeks.*

Jalapeno are mildly hot with a rich flavor like a green pepper, if you are looking for a pepper to be a focal flavor in your salsa or other cooking, this is it!

Hot Thai a medium to hot Thai Chili Pepper, with a simple

flavor profile.

Ring of Fire - a medium to hot Thai Chili Pepper similar to our Hot Thai variety.

Cayenne Peppers are larger than a Thai Chili, dark orange to red in color, good and hot without a distinct pepper flavor so perfect for adding heat with out introducing competing flavors.

Habanero are one of the hottest peppers, and have a complex flavor profile with a distinct fruity flavor that some people love, and makes them especially nice in salsas.

Ghost Pepper - we hesitate sending these, they the hottest pepper and typically only the most experienced hot pepper lovers will dare use them! If we do send them we will store them in a bag with a note to use extreme caution when handling. If you would like Ghost Peppers, consider visiting us at Mill City Market (early is better, they tend to sell out mid-day).



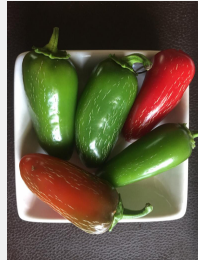
Ring of Fire



Thai Hot Chili



Cayenne



Jalapeno



Habanero

Storage: Store your pepper unwashed loosely wrapped in a paper bag in your refrigerator crisper drawer and they should last a week or two. To dry your peppers, string and hang with culinary thread in a sunny window for a few days - well dried peppers will last indefinitely in mason jar in the cupboard.