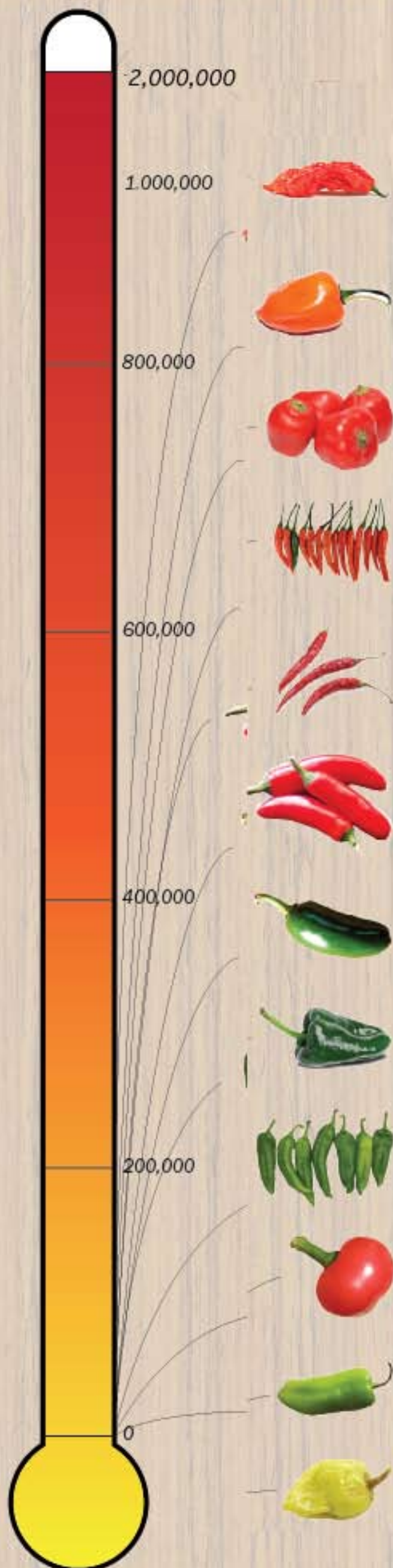


CAN YOU TAKE THE HEAT?

Chile peppers are definitely not created equal. Some are so mild you can eat them whole, while others can set your mouth on fire with just the smallest dose. Find out which are mild and which are fierce, and decide for yourself how much heat you can handle.



DIXIE DEVIL & CAROLINA REAPER **1.5 - 2.5 Million!**

By far the Hottest pair of all - Nearly 10 times hotter than a Habanero-

GHOST: 1,000,000

The hottest pepper in the world. Believe it or not, there's a demand for this small fiery chile. Known as the Naga Jolokia, it's cultivated in northeastern India.

HABANERO: 200,000-300,000

This is the hottest chile that you can find in your grocery store, almost 100 times hotter than a jalapeno. Don't forget to wash your hands after handling!

ROCOTO: 100,000-250,000

The rocoto pepper looks similar to the bell pepper, yet tastes nothing like it. A popular pepper in Peruvian cuisine, you'll want to use this one sparingly.

THAI: 50,000-100,000

If you've ever made Thai food at home, then you've most likely searched for this little pepper. As spicy as it is, it's often shorter than an inch.

ARBOL: 25,000

These long red chiles are often used in Mexican dishes and are easily found in Latin American Markets. Though little in size, they pack quite a bit of heat.

SERRANO: 7,000-25,000

Don't mistake the serrano for a jalapeno, your mouth will be on fire. Though they look similar in appearance, the serrano is twice as spicy.

JALAPENO: 3,500-4,500

The most common chile in the U.S. Jalapenos are common because when used sparingly they add a nice amount of heat yet don't have an overwhelming taste.

POBLANO: 1,000-1,500

Poblano peppers are often used in Mexican cuisine. They're mild in flavor and are only slightly spicier than a bell pepper.

ANAHEIM: 1,000-1,400

These mild chiles are long and skinny and have just a little more heat than the cherry pepper. They're often stuffed or added to salsas.

CHERRY: 500

Cherry peppers are small in size and mild in spice. They make a great pickling pepper and are often the peppers found inside stuffed olives.

BANANA: 500

This pepper often times appears on top of pizzas. It's a pretty mild one that can be eaten raw - its hotness depends on the maturity of the pepper.

PEPPERONCINI: 100-500

These peppers, popular in Italian and Greek cuisine, are a little bit sweet and a little bit spicy.