

Tigges Farm Pepper Selection

In general green chile pods average from 7-10 inches in length - shorter early in the season, longer mid-season, and shorter towards the end of the season.

All green chile choices are Anaheim's - just different heat levels and have their own unique flavor.

There is **NO ADDITIONAL CHARGE** to "roast" Tigges Farm purchased peppers. The minimum amount roasted is 1/4 bushel.

There **IS A CHARGE** for roasting chilies **NOT** purchased at Tigges Farm.

If there is a crop failure or production can't keep up, a generic Mild, Medium, Hot, X-Hot Anaheim will be substituted (if available to us from other Colorado farmers.)

You will see the Scoville Units for each of the chilies. This is a "**subjective**" measurement of pungency (spiciness or "heat"). The scale is named after the creator, American pharmacist, Wilber Scoville, whose 1912 method is known as the Scoville organoleptic test that test the capsaicinoid sensitivity by people experience with eating hot chilies.

We have adapted the Scoville Scale to best meet the heat tolerance of the majority of our customers as:

Very Mild - 100-500 Scoville Units

Mild - 500-2,500 Scoville Units

Medium - 2,500-5,000 Units

Medium/Hot - 5,000 -10,000 Units

Hot - 10,000-20,000 Units

X-Hot - 20,000 - 40,000 Units

XX Hot - 40,000+ Units

Weather plays a role in the heat making the chile heat even more unpredictable as some chilies are hotter on hot, dry years. Some chilies have a wide heat range and others retain a more consistent heat. There are no guarantees the chile peppers will fit the predictable heat range from year to year.



Green Chile - Very Mild/Mild

"Joe E Parker"

An Anaheim variety - 500-2500 Scoville Unites

A variety developed by New Mexico State University in 1990 and named after one of the evaluators who helped with the development.

Chile Pepper - Mild/Medium

"Poblano"

1,000-4,000 Scoville Units



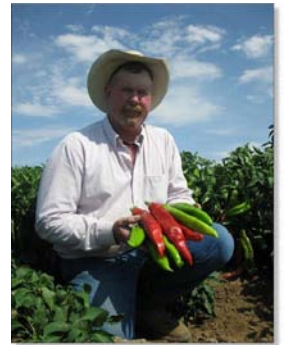
You never know from year to year on heat!
Very unpredictable! But it gets hotter when red.
This chile pepper originated in the state of Puebla, Mexico. It is a favorite chile for stuffed rellenos. Dried, it is called "Ancho."

Green Chile - Mild/Medium

"Big Jim"

An Anaheim variety - 1,500-3,000 Scoville Units

Developed at the Faron Lytle (pictured) farm in the Hatch Valley and named after Jim Lytle, his grandfather. It makes great chile relleno's or green chile when it is green. When it is red it makes great enchilada sauce..



Chile Pepper - Medium/Medium Hot

"Jalapeno"

2,500-5,000 Scoville Units



The name Jalapeno is Spanish for Jalapa, the capital city of Veracruz, Mexico where this chile pepper originated. This fat, short chile pepper is more commonly used green and is gets hotter as it turns red. If you see what looks like cracks it means the pepper is hot.

If you like the flavor but not the heat, try the "No Heat" Salad Jalapeno that is great as a snack or chopped and added to a salad.

Green Chile - Medium

"Sahuaro"

Tigges Farm Signature Chile

An Anaheim variety - 5,000 Scoville Units

This pepper is crunchy and peppery and has a sweet taste as it turns red.

FLAVOR! FLAVOR! FLAVOR!

Adaptable - chop up for salsa or toss a handful into your spaghetti sauce.
Make them the foundation of you Mexican meals.



"Sahuaro Dip Mix"



Tigges Farm developed their own exclusive dip mix in approximately 2012 (don't recall exact year) using the Sahuaro chile (red and roasted). It is excellent and many customers buy it for gifts. Once you have tried it - we cannot be held responsible for becoming addicted to it.



Chile Pepper - Medium Hot

"Greeley Chubby"

5,000-6,500 estimated Scoville Units

Developed by Tigges Farm

This is a cross between a Fresno, a Sweet Bell Pepper and a Jalapeno. If you want the "best salsa" ever, buy a mix of green and red. Amazing!

Chile Pepper - Medium Hot (or could be Mild)

"Fresno"

2,000-8,000 Scoville Units - No guarantees on heat level.

This chile was developed by Clarence Brown Hamlin in 1952. He named it "Fresno" in honor of Fresno, California. Green chilies are milder and add heat and flavor to salsa, soups, sauces and Mexican cuisine. Mature red have less flavor and more heat. They make a good toppings for tacos, burgers and are great for marinades.



Chile Pepper - Medium Hot/Hot

"Mira Sol" or "Mosco"

7,000-10,000 Scoville Units

Mira Sol in Spanish means "*looking at the sun.*"

These chilies grow pointed up toward the sun, not down.

This Mira Sol variety Tigges Farm plants is called Mosco.

It is the same chile so popular in Pueblo, Colorado at the Chile Festival.



Green Chile - X-Hot

"Rattlesnake"

An Anaheim variety - 14,000-18,000 Scoville Units

Rattlesnake was developed at the Faron Lytle farm in the Hatch Valley in 2016 and released in 2017. With pods of 5-9 inches it is not for those who can't take the heat! But if your chile is not hot enough just add some Rattlesnake to get that "hiss" you want to "rattle your taste buds!" If you are looking for Dynamite - this has the heat and better flavor!

Green Chile - XXX-Hot

"Lumbre"

An Anaheim variety - 43,000 Scoville Units

Lumbre green chile was developed at the Faron Lytle farm in the Hatch Valley. It is a super extra hot chile with a very spicy taste.

The pods will be a little smaller, as chilies tend to get smaller as they get hotter.



"Anaheim" - Mild, Medium & Hot

Although all green chilies are a variety of an Anaheim, we choose to share their real variety name. We purchase generic Anaheim's of the above heat levels locally and have them available most of the time.

"Let's talk about Hatch Chile"

Many of the varieties you read about (if you got this far), are chilies developed in the Hatch Valley of New Mexico. "Hatch" is a brilliant marketing plan just like Walla Walla Onions or Palisade Peaches. To be called a "Hatch" chile it needs to be grown in the Hatch Valley. New Mexico has a law that you can't say you sell Hatch chile unless it is grown in Hatch. Many of our chile seeds were developed in the Hatch Valley, but we just grow them here in Colorado and we honor New Mexico's law and call them by their real names because they are grown in Colorado.



Recommended site for Chile Information and Recipes

To learn more about the different kinds of peppers this is a good site and it has lot of recipes for Mexican dishes. Tigges Farm doesn't carry all the chilies mentioned, but you are sure to find a substitute that will be just a delicious. Tigges Farm is "picky" about flavor.

<https://www.thespruceeats.com/types-of-green-or-fresh-chiles-2342638>

Sweet Peppers - No Heat

Varieties available at Tigges Farm.

They can be purchased individually,. Yes, they can be roasted.

"Green Bell"

Your traditional sweet green bell pepper. Nice thick wall and excellent for making Stuffed Bell Peppers.



"Red Cone"

This red variety is called "*Belacanto*."

It is a cone shape rather than bell.

It is so sweet it is like eating candy.

Great in salads and wonderful as a snack.

Don't let the shape make you think they are hot. They are not hot - just super sweet.

One of the Tigges Farm staff's favorite sweet peppers.

"Orange Cone"

This sweet cone shaped pepper is called "*Oranos*" and is just like it's name. It has a slight citrus orange flavor. Soooooo - good! If you want flavor variety in your salad try these cone sweet peppers.

You are guaranteed to become a fan of them.



"Yellow Cone"

This is the same Sweet Pepper marinated and used at sandwich shops. A very mild sweet flavor.

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