

# 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 chiles NOT purchased at Tigges Farm.

Current prices for the following green chile and other peppers are:  
1/4 bushel - \$14, 1/2 bushel - \$22, Full bushel - \$38  
5 or more bushels in one order - \$36 per bushel

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.)



## Green Chile - Very Mild to Mild "Guizeppi"

An Anaheim variety - 500 - 1000 Scoville Units



A Hatch Valley seed that is a very mild chile named after his Joseph Franzoy, who came from Austria and was one of the first farmers to grow chile in the Hatch Valley. It was the 1st place winner at the 2019 Chile Cook-off, New Mexico State Fair.



## Green Chile - 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 to Medium Hot**

### **"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 to Medium Hot**

### **"Big Jim"**

An Anaheim variety - 2,000-4,000 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 read it makes great enchilada sauce..



## **Chile Pepper - Mild to Medium Hot**

### **"Jalapeno"**

2,000-4,000 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.

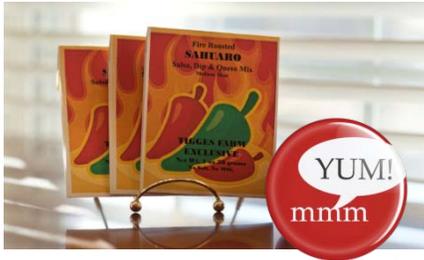
Make them the foundation of you Mexican meals.

Pictured - Tigges Farm Owner, Ken Tigges,  
Co-Managers, Kathy Rickart & Gale Loeffler



## **"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 to 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 - Hot** **"Miss Junie"**

An Anaheim variety - 9,000-11,000 Scoville Units or hotter!  
Developed at the Faron Lytle farm in the Hatch Valley in 2013.

This spicy chile is named to honor his Grandmother, June,  
(pictured) who was the Queen of the first Chile Cookoff in New Mexico in 2019.

She was 95 years young! Secret? She said, *"It's the chile."*

A thick wall and excellent flavor. If you want a little more heat - this is it!



## **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.





## 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.

1/4 Bushel - \$12, 1/2 bushel - \$20, full bushel - \$34

### "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.

Yellow cone replaces "Sweet Banana."