

# Choosing a Hot Pepper

Scoville Units = Measure of Heat

Pungency levels increase 10 to 11 fold when pepper is dehydrated.

<b>False Alarm:</b>	Almost no heat, very mild, sweet jalapeno.
<b>Hungarian Wax:</b>	750 – 3,000 Scovilles
<b>Hot Cherry:</b>	3,500 – 6,000 Scovilles
<b>Serrano Del Sol:</b>	4,500 – 5,500 Scovilles
<b>Hot Jalapenos:</b>	3,500 – 6,000 Scovilles
<b>Kung Pao:</b>	10,000 Scovilles
<b>Super Chili:</b>	30,000 – 40,000 Scovilles
<b>Hot Cayenne:</b>	30,000 – 50,000 Scovilles
<b>Thai Hot:</b>	80,000 Scovilles
<b>Habanero:</b>	200,000 Scovilles
<b>Caribbena Red:</b>	400,000 – 450,000 Scovilles

Mildest Hot Peppers: False Alarm & Hungarian Wax

Hottest Peppers: Caribbean Red

Excellent Drying Peppers: Cayenne & Kung Pao

Good Canning Pepper: Hungarian Wax & Jalapeno

Good for Asian Cooking: Thai Hot, Kung Pao, & Super Chili

Ornamental & Edible: Super Chili

