



# Aji Limon

*Capsicum baccatum*



- Aji Limon is a hot, citrus-like, lemon flavored chile. This chile is a popular seasoning in Peru, where it is commonly referred to as *qillu uchu*.
- Aji Limon is a cone pepper around 2.5-3 inches long and .5 inches wide with mild crinkling on the outer layer.

[Link to Aji Limon Seed](#)



## Mexican Street Corn

Recipe found in: *The Official Cookbook of the Chile Pepper Institute*, page 199.

This recipe showcases the natural sweetness of fresh corn, elevated by a tantalizing chile-infused butter and expert grilling. Once off the cob, the corn is transformed into a vibrant salad, marrying shredded Mexican cheese, creamy mayonnaise, zesty lime juice, fresh cilantro, and a pinch of salt then topped with a refreshing avocado and pepper mixture. This dish isn't just a side; it's a culinary celebration guaranteed to delight taste buds at backyard barbecues, festive fiestas, or casual weeknight dinners.

[Link to The Official Cookbook of The Chile Pepper Institute](#)



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