

Ancho (Dried Poblano)

Capsicum annuum



- Ancho peppers are dried Poblano peppers with dark, wrinkled skin and a reddish-brown to black color. They offer a mild heat with sweet, smoky flavors and hints of dried fruit.
- Scoville Heat Units: 1,000 2,000, providing a mild spice level.
- Commonly used ground for seasoning or rehydrated in sauces, stews, and marinades.
 Key ingredient in Mexican mole sauce and pairs well with chocolate, tomatoes, and meats.

Link to Poblano Seed



Ancho-Orange Hot Fudge Recipe found in: The Official Cookbook of the Chile Pepper Institute, page 62

A tantalizing fusion of smoky ancho chiles and zesty orange, creating a rich, velvety sauce with a spicy kick. Perfect for drizzling over desserts or adding a unique twist to savory dishes, this sauce promises to elevate every bite with its complex flavors and irresistible aroma.

Link to <u>The Official Cookbook of the Chile Pepper Institute</u>

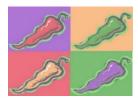


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