



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 The Official Cookbook of the Chile Pepper Institute](#)



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