



# Bhut Jolokia

*Capsicum chinense*



- A super-hot pepper from Assam, India. Ripe peppers measure 2.5 to 3.3 inches long, with an intense, fruity, sweet chile flavor.
- With their intense heat and fruity flavor, these peppers are great for making hot sauces, dehydrating into powders, or chopping and cooking into larger meals, chilis or stews.
- Super-hot heat level- over one million Scoville Heat Units!

[Link to Bhut Jolokia Seed](#)



## Ghost Pepper Brownies

Recipe found in: *The Official Cookbook of the Chile Pepper Institute*, page 255

Prepare to embark on a culinary adventure with our simplest recipe yet! It's as easy as grabbing your preferred brownie mix and adding just a hint of Bhut Jolokia powder. These brownies offer a delightful fusion of rich chocolate sweetness with a surprising kick of heat that gently tingles the back of your mouth, without overwhelming spiciness. Get ready to be blown away as these brownies tantalize both your mind and your taste buds, delivering an unforgettable experience with every decadent bite!

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



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